

Gluten Free Berry Easy Jam Bars

Servings: 16 bars

Source: Adapted from King Arthur Baking

These super easy jam bars fulfill three major requirements: no mixer needed, no prebaking the crust, and you do not precook the fruit. The hardest part is waiting for the jam bars to cool!

INGREDIENTS

Crust

2 ¼ cups Gluten-Free Measure for Measure Flour

1 cup old fashioned rolled oats

1/2 cup light brown sugar

1/4 cup granulated sugar

1 ¼ teaspoons baking powder

1/2 teaspoon table salt

1 cup unsalted butter, melted

Filling

1 pound berries (blueberries, raspberries, strawberries and/or blackberries)

1/2 cup packed light brown sugar

1 tablespoon cornstarch

2 tablespoons lemon juice

1/2 teaspoon cinnamon

Pinch of table salt

Topping

1 ½ teaspoons granulated sugar

1/4 teaspoon cinnamon

DIRECTIONS

1. Preheat the oven to 375°F with a rack in the center.
2. Line an 8" pan with parchment on all sides, then lightly grease.
3. In a large bowl, whisk together all the dough ingredients except the butter. Use your fingers or a spoon to break up any brown sugar lumps.
4. Add the melted butter and stir until combined and smooth.
5. Transfer 2/3 of the dough to prepared pan & press into an even layer.
6. In another large bowl, gently mix together filling ingredients until berries are evenly coated. Distribute the fruit in an even layer on the dough.
7. Crumble the remaining dough over the berries.
8. In a small bowl, combine the topping ingredients. Then sprinkle the cinnamon sugar evenly over the bars.
9. Bake for 50-55 minutes, until berries are bubbling and topping is baked through.
10. Let bars cool completely in the pan. Store in the refrigerator.

Nutrients Per Serving:

260 Calories | 11g Fat (7g Saturated) | 38g Carbohydrates | 19g Added Sugar | 2g Protein | 115mg Sodium | 2g Fiber