



Fondant.com 2018 Advent Calendar



Day 23

Fruit Streusel Bars

Patty's first published recipe. Printed by Midwest Living with their story about Spirit Bear.

In the bowl of a Cuisinart® fitted with a regular blade (or “cut” with a fork in a big bowl), place:

3 cups all purpose flour

1 ½ cups (3 sticks) salted butter (very cold, cubed)

1 ½ cups confectioner's sugar

Pulse for a few seconds at a time until the dough is crumbly and has not yet formed a dough ball. Reserve 2 cups of this mixture – set aside. Pour remaining amount into a 13x9 pan lined with Reynolds non-stick foil. Lightly press dough evenly into the bottom to form the “crust”. Place in 350 oven and bake for 15 minutes. Cool crust 15 minutes. Meanwhile, add to your reserved crumb mixture:

1/3 cup soft, light Brown Sugar, pinch of salt

Mix until well incorporated with a fork.

Spread the following filling ingredients evenly over the top of the cooked crust all the way to the edges:

1- 10 ounce jar good quality strawberry preserves (Smucker's® is good...the cheaper ones contain too much water)

2 cups chopped fresh rhubarb (the thin stalk ones)

Spread the preserves first, then evenly sprinkle the rhubarb over the preserves. On top of the rhubarb, sprinkle the reserved crumb mixture to form a streusel topping. It's ok if some of the fruit shows through in between the chunks of streusel. Bake in 350 oven for 20-30 minutes longer.

Cut bars when cool. Serve slightly warm with ice cream for dessert or completely cooled cut into 1 ½” squares as a cookie.