

# Oatmeal Jam Cookie Squares

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## **Ingredients:**

½ cup	Packed light brown sugar
1 cup	All-purpose flour
¼ teaspoon	Baking soda
1/8 teaspoon	Salt
1 cup	Rolled oats
½ cup	Butter, softened
¾ cup	Peace Jams & Jellies – suggested flavors include: Strawberry Rhubarb, Blueberry Strawberry, Raspberry Pecan or your favorite!

## Directions:

Preheat oven to 350 degrees F. Grease one 8-inch square pan and line with greased foil.

Combine brown sugar, flour, baking soda, salt and rolled oats using a pastry blender or fork to form a crumbly mixture. Press 2 cups of the mixture into the bottom of the prepared pan. Spread the jam to within a ¼ inch of the edge. Sprinkle the remaining crumb mixture over the top and lightly press it into the jam.

Bake for 35-40 minutes or until lightly browned. Allow to cool completely before cutting into squares or bars.

