

Raspberry Streusel Squares

Polly Garnett, 2015 Potluck

1 cup butter
1/2 cup granulated sugar
1/2 cup brown sugar, packed
1 1/2 cup flour
1 tsp. baking powder
1/2 tsp. salt
1 1/4 cup quick oats
3/4 - 1 cup raspberry preserves
1/2 cup slivered almonds

Beat the butter, continue while adding the sugars; then the flour, baking powder and salt mixture.

Mix in the oats. Spread 2/3 of this mixture into an 8 x 8 square greased cake pan. Pat in.

Spread the raspberry preserves over the batter. Add a few Tb more oats and the almonds to the remaining 1/3 of batter and spread that over top.

Bake at 350 degrees for 30-35 minutes just until the edges are light brown.

I always turn the pan 1/4 while baking. Let cool, run sharp knife around edges, then I cool in 'frig for about 1/2 hr. before cutting into pieces.

Sprinkle with powdered sugar before removing from pan.