



Cranberry Streusel Bars

Moderate | Yield: 12 bars | Prep: 1 hour | Cook: 25 minutes

Crust:

- 1-1/2 cups **Ginger Evans** all-purpose flour
- 1/2 cup **Ginger Evans** powdered sugar
- 1-1/2 sticks **Coburn Farms** unsalted butter, frozen
- Pinch **Marcum** salt

Streusel:

- 1/2 cup **Ginger Evans** brown sugar
- 1 cup **Ginger Evans** all-purpose flour
- 1 tsp **Marcum** ground ginger
- 1/8 tsp **Marcum** salt
- 6 tbsp **Coburn Farms** unsalted butter, room temperature
- 14 oz. **Pickwell Farms** jellied cranberry sauce

1. Preheat oven to 350°F. Grease a 9x13-inch baking dish and set aside.
2. Sift the flour and powder sugar into a mixing bowl, add salt. Grate frozen butter with the large holes of

a cheese grater. Add to dry ingredients and mix with two forks until butter is completely coated. Mixture will be very dry and crumbly.

3. Press the crust into the prepared pan and bake for 15 minutes. Remove from oven and allow to cool for 30 minutes.
4. Meanwhile, prepare topping by combining the brown sugar, flour, ginger and salt in a mixing bowl. Add the butter and mix with two forks until pea-size crumbs form. Set aside.
5. Prepare the jellied cranberry sauce by adding it to a bowl and mixing it vigorously so that it is a spreadable consistency.
6. Once the crust has cooled, spread the cranberry jelly across the surface and then top evenly with the streusel mixture.
7. Return to oven and bake for 25 minutes or until streusel topping is golden brown. Allow to cool. Store in an airtight container in the refrigerator.