

# Raspberry Squares

Ruth Mullen - Pembroke Pines, FL

## SINGLE BATCH

3 cups flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1 cup sugar  
1 cup brown sugar  
1 3/4 cups butter, softened  
3 cups quick oats  
1 1/2 jars (10 ounce ea)  
raspberry preserves  
1 1/4 cups chopped nuts  
confectioner's sugar (for  
topping)

## LARGER BATCH (1-1/2)

4 1/2 cups flour  
3 teaspoons baking powder  
3/4 teaspoon salt  
1 1/2 cups sugar  
1 1/2 cups brown sugar  
2 1/4 cups butter, softened  
4 1/2 cups quick oats  
2 3/4 jars (10 ounce ea)  
raspberry preserves  
2 1/4 cups chopped nuts  
confectioner's sugar (for  
topping)

Measure the ingredients based on either the single batch or larger batch.

Preheat the oven to 375 degrees.

In a bowl, combine the flour, baking powder, salt, sugar and brown sugar.

Add the softened butter. Stir in the oats (The mixture will be crumbly).

Press 2/3 of the crumb mixture into a greased 9x13-inch baking pan.

Spread the preserves over the bottom of the crust.

Add the nuts to the remaining crumb mixture. Sprinkle over the top of the preserves in the pan. Press down lightly but firmly.

Bake for 30 to 35 minutes. Cool.

Sprinkle with confectioner's sugar. Cut into small squares.

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Per Serving (excluding unknown items): 16294 Calories; 1025g Fat (55.2% calories from fat); 188g Protein; 1680g Carbohydrate; 76g Dietary Fiber; 1987mg Cholesterol; 12816mg Sodium. Exchanges: 54 Grain(Starch); 9 1/2 Lean Meat; 196 1/2 Fat; 57 Other Carbohydrates.