

Morello Cherry Oat Squares



Mrs Darlington's

SIGNATURE RECIPE SERIES

Oats on the go, what's not to love. Especially with a generous layer of sticky jam.

Mrs Darlington



Makes: 16

Preparation Time: 20 minutes

Cooking Time: 25-30 mins, plus chilling

Oven Temperature: Preheat to 180°C / 160°C Fan / Gas 4

Ingredients:

125g / 5oz unsalted butter

120g / 4oz light, soft brown sugar

1 large egg, beaten

260g / 9oz plain flour

160g / 6oz rolled oats

½ tsp baking powder

1 Jar of Mrs Darlington's Morello Cherry Jam

Instructions:

- ◆ Grease an 8"/20cm square baking tin with butter then line with baking parchment. Leave enough to hang over the edges so the oat bars can be lifted out of the tin once cooled.
- ◆ Put the butter in a large dish and melt in a microwave. Mix in the sugar, followed by the egg, flour, oats and baking powder. Ensure all ingredients are thoroughly combined.
- ◆ Place ¾ of the mixture into the prepared tin and very gently press down with your fingers to create the base. Don't press too hard otherwise the base will be too dense.
- ◆ Spread a jar of Mrs Darlington's Morello Cherry Jam evenly over the base, then carefully crumble the remaining mixture over the top.
- ◆ Bake for 25-30 minutes or until the top is golden brown.
- ◆ Remove from the oven and allow to cool completely in the tin.
- ◆ Lift out of the tin using the overhanging baking paper and cut into 16 squares.

Mrs Darlington's top tip "You can use any of Mrs Darlington's delicious, award-winning jams for this recipe."