THE J.M. SMUCKER Co

Cranberry Squares

Prep Time	Cook Time	Serves	Difficulty
15 mins	45 mins	16	N/A

Ingredients

- 1 cup (250 mL) Robin Hood® Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1 cup (250 mL) Robin Hood Oats

  Robin Hood® Quick Oats

- 1/2 cup (125 mL) packed brown sugar
- 1/4 tsp (1 mL) baking soda
- 1/2 cup (125 mL) butter
- 1 1/2 cups (375 mL) whole berry cranberry sauce
- 1/3 cup (75 mL) sliced almonds

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease an 8" (20 cm) square cake pan and line with parchment paper.

Step 2:

Combine flour, oats, brown sugar and baking soda in large mixing bowl. Stir well to blend.

Step 3:

Cut in butter with pastry blender or two knives until mixture is crumbly. Press half of oat mixture into prepared pan. Spread with cranberry sauce.

Step 4:

Stir nuts into remaining crumb mixture. Sprinkle evenly over top. Pat lightly.

Step 5:

Bake in preheated oven for 45 minutes or until golden brown.

Step 6:

Cut into squares and serve warm with frozen yogurt or ice cream or cool and cut into smaller squares.

Images

