THE J.M. SMUCKER Co

Jammy Shortbread Bars

Prep Time	Cook Time	Serves	Difficulty
15 mins	1 hr 5 mins	36	N/A

Ingredients

- **Shortbread:**
- 2 cups (500 mL) butter, softened
- 1 cup (250 mL) sugar
- 3 1/4 cups (800 mL) Robin Hood® Original All Purpose Flour

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- 1/2 cup (125 mL) cornstarch
- **Topping:**
- 1 1/2 cups (375 mL) shortbread dough
- 2 cups (500 mL) Smucker's® Pure Strawberry Jam

  Seedless Strawberry Spread

- 1/2 cup (125 mL) sliced almonds (optional)

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease a 9" x 13" (23 cm x 33 cm) baking dish and line with parchment paper, overlapping 2 sides for easy removal.

Step 3:

Beat butter in a large bowl of an electric mixer on medium-high speed until very light in texture about 5 minutes. Add sugar and continue beating until sugar is completely combined, about 2-3 minutes.

Step 4:

Combine flour and cornstarch in a separate medium bowl. Add to butter mixture on low speed until well combined. Set aside 1 1/2 cups (375 mL) of mixture. Press remaining dough on bottom of prepared baking dish. Spread jam over base.

Step 6:

Add almonds to remaining dough and crumble over jam.

Step 7:

Bake in preheated oven 60 - 65 minutes until lightly golden and jam is bubbling. Cool in pan on wire cooling rack.

Images

