



Fresh Peach Bars

OREGON
Growers®

- FARM DIRECT SPECIALTY FOODS -

PREP TIME

15 minutes

COOK TIME

40 minutes

SERVES

9 servings

INGREDIENTS

FOR THE CRUST

1/2 cup unsalted butter, softened
3/4 cup brown sugar
1 egg
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1 teaspoon salt

FOR THE FILLING

1 medium peach, pitted and diced
2 tablespoons **Oregon Growers
Peach Jam**

FOR THE TOPPING

4 tablespoons unsalted butter
(melted and cooled)
1/2 cup all-purpose flour
1/2 cup old-fashioned oats
1/4 cup brown sugar
1/4 teaspoon baking powder
1/4 teaspoon salt

PREPARATION

1. Preheat the oven to 350 degrees. Line a square baking pan with parchment paper and grease with cooking spray.
2. In a mixing bowl, beat together the butter and brown sugar. Mix in the egg and vanilla extract.
3. In a small mixing bowl, whisk together the flour, baking soda, baking powder, and salt. Gradually add the dry ingredients mixture to the butter mixture to form a soft dough. Press evenly into the prepared pan.
4. In a small bowl, stir together the diced peaches and Oregon Growers Peach Jam. Spread over the crust.
5. In another bowl, combine the flour, oats, brown sugar, baking powder, salt, and melted butter. Use a fork to combine, mixing until moistened and clumpy. Sprinkle over the peaches.
6. Bake the bars for 38 to 45 minutes until the edges are golden and the filling is set. Let cool completely before cutting into bars.
7. *Optional topping:* Whisk together 1 cup powdered sugar, 1 tablespoon milk, and 1/2 teaspoon vanilla extract for a quick glaze. Drizzle over the bars.

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