

Raspberry bars

A HEALTHY, DELICIOUS, MEAT-FREE RECIPE

YIELD: 24 Servings

Ingredients	Qty	Measure
All-purpose flour	2 ½	cups
Sugar, granulated	½	cup
Earth Balance	1	cup
Raspberry jam	1 ½	cups
Flat Icing		
Powdered sugar	1	cup
Almond milk (add slowly)	2	Tbsp.
Vanilla extract	½	tsp.

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

Preparation

1. In a large bowl, mix flour, sugar and Earth Balance together.
2. Divide dough into thirds. Press 2/3 in quarter sheet pan.
3. Bake at 350 degrees for 8-10 minutes.
4. Allow to cool slightly. Spread jam on top of bars.
5. Crumble last third of dough on top of bars.
6. Bake at 350 degrees until golden brown, about 10-15 minutes.

Flat Icing

1. Place powdered sugar in a small mixing bowl. slowly add milk, a little at a time to ensure it doesn't become too thin, and vanilla.
2. Drizzle over cooled bars.

Serving Information

Cut into 12 squares and then into 24 triangles. Drizzle with dark chocolate or flat icing.

Nutrition Information *From USDA Nutrient Database

Calories: 187 Total Fat: 4g Saturated Fat: 1g Carbohydrate: 37g Protein: 1g Sodium: 46mg
Vitamin A: 2µg RAE Vitamin C: 2mg Calcium: 8mg Iron: 1mg Folate: 39 µg