

Linzer Torte Bars

Adapted from a Betty Crocker recipe

Ingredients:

- 1 cup all-purpose flour
- 1 cup powdered sugar
- 1 cup ground pecans
- 1/2 cup butter, softened
- 1/2 teaspoon ground cinnamon
- 2/3 cup seedless red raspberry preserves (Smuckers)

Directions:

Preheat oven to 375 degrees. Mix all ingredients except preserves until crumbly. Press 2/3 of crumbly mixture into bottom of ungreased square pan, 9x9x2 inches. Spread with preserves.

Sprinkle with remaining crumbly mixture, press gently into preserves.

Bake 20-25 minutes or until light golden brown. Cool completely, about 1 hour. Cut into sixteen bars.