



Recipe from: [My Catholic Tradition](#)

Chunky Chocolate-Jam Bars

Prep: 20 min. Total: 50 min.

1 ½ cups flour
1 cup firmly packed light brown sugar
1 tsp. Calumet Baking Powder
1 cup (12 sticks) butter, softened
1 ½ cups quick-cooking oats
½ cup Baker's Angel Flake Coconut
½ cup Planters Chopped Pecans, toasted
5 squares Baker's Semi-Sweet Baking Chocolate, coarsely chopped
1 jar (1/2 oz.) raspberry jam

Preheat the oven to 350°F.

Mix the flour, brown sugar and baking powder in a large bowl.

Cut in the butter with pastry blender or 2 knives until mixture resembles coarse crumbs.

Add the oats, coconut and pecans and mix well.

PRESS half of the crumb mixture firmly onto bottom of greased 13x9-inch baking pan; sprinkle with chopped chocolate. Spoon jam over top; sprinkle with remaining crumb mixture.

BAKE for 25 to 30 mm. or until lightly browned. Cool completely on wire rack.

Serves 32

SUBSTITUTE: For a delicious apricot-chocolate bar, use apricot jam instead of the raspberry jam.