1st

Pineapple Pecan Coconut Bars

Ingredients:

3/4 cup butter softened
1 cup granulated sugar
1 large egg
1 & 1/2 tsp vanilla
1/2 tsp salt
2 cups all purpose flour
1 & 1/2 cup shredded coconut
18 oz pineapple jam/preserves
1 cup chopped pecans

Instructions:

Cream butter, sugar, egg, vanilla, and salt with electric mixer
Stir in flour and coconut, reserve 1 & 1/4 cup of mixture
Press remaining dough into a greased 9x13 baking pan
Spread jam/preserves over dough
Sprinkle pecans over jam/preserves
Crumble reserved dough over top
Bake in a preheated 350 degree oven for 30-35 minutes until light brown
Cool completely before cutting

Optional: Mix 1 cup powdered sugar, 1/8 tsp LorAnn pineapple concentrate, and heavy cream to reach desired consistency to drizzle over top

2nd

Strawberry Shortbread Bars

Ingredients

2 1/4 cups all purpose flour
1 cup granulated sugar
1/2 teaspoon kosher salt
1 cup butter, room temperature
1 egg
1/2 teaspoon vanilla extract
3/4 cup strawberry jam

Glaze

1 cup powdered sugar
2 tablespoons heavy cream

Instructions

1. Preheat oven to 350°F. Line a 9×9 pan with aluminum foil and coat with nonstick spray. Set aside.
2. In a large bowl whisk together flour, sugar, and salt. Add in the egg, butter, and vanilla and combine with a pastry cutter until the dough comes together.
3. Divide the dough in half and press one half into the bottom of the prepared pan.
4. Spread the strawberry jam on top. Crumble the remaining dough onto the top of the jam.
5. Bake for 40 minutes until lightly browned.
6. Allow to cool completely.

Glaze

Whisk powdered sugar and cream together and drizzle on top.

"Pennsylvania Summer" Brown Butter Cherry Jam Bars

3rd

Brown Butter Shortbread Base

Ingredients

- Unsalted butter 1 cup (2 sticks)
- All-purpose flour 2 cups
- Powdered sugar ½ cup
- Fine sea salt ½ tsp
- Pure vanilla extract 1 tsp
- Pure almond extract ¼ tsp
- Large egg yolk 1

Instructions

1. Brown the Butter: Melt butter in a light-colored saucepan over medium heat. Cook, swirling occasionally, until butter turns deep amber with golden-brown flecks and smells nutty (6-8 minutes). Pour into a heatproof bowl, scraping in every precious browned bit. Refrigerate until solid but still pliable (about 45 minutes), stirring occasionally.

2. Make the Dough: In a stand mixer with paddle attachment, beat cooled brown butter and powdered sugar on medium until light and fluffy (2-3 minutes). Add egg yolk, vanilla, and almond extract; beat until combined.

3. Add Dry Ingredients: Whisk flour and salt together. Add to butter mixture; mix on low until just combined and dough pulls together.

4. Press into Pan: Line a 9x13-inch baking pan with parchment, leaving overhang on long sides. Press dough evenly into bottom (use the bottom of a measuring cup for even pressure). Refrigerate 20 minutes.

5. Par-Bake: Preheat oven to 350°F (177°C). Prick dough all over with a fork. Bake 18-20 minutes until edges are light golden but center is still pale. Remove and let cool 10 minutes before adding jam layer.

Cherry Jam Layer

Ingredients

- Fresh or frozen cherries 3 cups (about 15 oz)
- Granulated sugar 1¼ cups
- Fresh lemon juice 2 Tbsp
- Lemon zest 1 tsp
- Pectin (Sure-Jell original) 1 Tbsp

Instructions

1. Macerate: Combine berries, sugar, lemon juice, and zest in a medium saucepan. Let sit 15 minutes until juicy.

2. Cook: Bring to a boil over medium-high heat, stirring frequently. Mash berries lightly with a potato masher (leave some texture). Whisk pectin into mixture.

3. Set: Boil vigorously for 2-3 minutes until jam coats the back of a spoon and a small amount wrinkles when pushed on a cold plate.

4. Cool Slightly: Remove from heat. Let cool 10 minutes before spreading. You'll need about 1½ cups jam for the bars.

Toasted Almond-Oat Streusel

- Old-fashioned rolled oats 1 cup
- All-purpose flour ¾ cup
- Light brown sugar, packed ½ cup
- Sliced almonds ½ cup
- Fine sea salt ¼ tsp
- Ground cinnamon ¼ tsp
- Cold unsalted butter, cubed ½ cup (1 stick)
- Pure almond extract ¼ tsp

Instructions

1. Toast the Oats & Almonds: Spread oats and almonds on a sheet pan. Bake at 350°F for 8-10 minutes, stirring halfway, until fragrant and lightly golden. Let cool.

2. Mix Dry Ingredients: In a large bowl, combine toasted oats, toasted almonds, flour, brown sugar, salt, and cinnamon.

3. Cut in Butter: Add cold butter cubes and almond extract. Work butter into dry ingredients using fingertips or a pastry blender until mixture forms various-sized clumps (pea-sized to marble-sized). Refrigerate until ready to use.

Lemon Cream Cheese Glaze

Ingredients

- Cream cheese, softened 4 oz
- Powdered sugar, sifted 1 cup
- Fresh lemon juice 2 Tbsp
- Lemon zest 1 tsp
- Whole milk 1-2 Tbsp (as needed)
- Fine sea salt Tiny pinch

Instructions

1. Beat softened cream cheese until smooth and fluffy (1-2 minutes).

2. Add powdered sugar, lemon juice, lemon zest, and salt. Beat until completely smooth.

3. Add milk, 1 teaspoon at a time, until glaze reaches drizzling consistency—it should flow slowly from a spoon but hold its shape briefly.

Assembly

1. Add Jam Layer: Spread 1½ cups jam evenly over the par-baked, slightly cooled shortbread base. Leave a ¼-inch border around edges.

2. Add Streusel: Sprinkle streusel evenly over jam layer, pressing very gently so some pieces adhere.

3. Final Bake: Bake at 350°F (177°C) for 28-32 minutes until streusel is deep golden brown and jam is bubbling at edges.

4. Cool Completely: Let cool in pan at room temperature for at least 2 hours (or refrigerate 1 hour). The jam needs to set!

5. Glaze: Using a fork or piping bag with a small round tip, drizzle lemon cream cheese glaze in zigzag patterns across the top.

6. Set the Glaze: Let glaze set for 15-20 minutes before cutting.

7. Cut with Care: Use the parchment overhang to lift bars from pan. Cut into 24 squares (6x4 grid) or 16 larger bars (4x4 grid) with a sharp knife wiped clean between cuts.

4th

Peach Pecan Jam Bars

Crust

2 cups all purpose flour
½ cup powdered sugar
1/4 teaspoon salt
12 tablespoons unsalted butter, cold

Pecan Topping

3/4 cup brown sugar
½ cup honey
12 tablespoons unsalted butter
¼ cup heavy whipping cream
¼ teaspoon salt
1 teaspoon vanilla extract
3 1/2 cup chopped pecans

Jam Filling

18 oz peach jam

Caramel

1 cup sugar
6 tablespoons butter
½ cup heavy cream

To make the bars

1. Preheat oven to 350 degrees. Line a 9 x 13 pan with parchment paper
2. Combine flour, powdered sugar, and salt.
3. Add diced butter, combine until a coarse meal forms.
4. Press into bottom of the pan and bake 18 – 20 minutes.

To make the pecan topping

1. In sauce pan, combine brown sugar, honey, butter, cream and salt.
2. Bring to a boil, then simmer for 2 minutes.
3. Stir in vanilla and pecans.
4. Spread peach jam over the warm crust.
5. Top with pecan mixture.
6. Bake for 20-25 minutes.

To make the caramel

Melt sugar in sauce pan until it is a thick amber color. Stir in butter until melted and combined. Stir in heavy cream. Remove from heat. Drizzle over the top of bars.

54h

Peanut Butter and Jelly Bars

Ingredients

1 cup butter room temperature
1 ½ cups granulated sugar
1 teaspoon vanilla
2 large eggs room temperature
2 cups creamy peanut butter
3 cups all-purpose flour
1 teaspoon baking powder
1 ½ cups jam (your favorite flavor)
⅔ cup salted peanuts coarsely chopped, optional
powdered sugar for dusting

Instructions

1. Preheat oven to 350 Fahrenheit degrees. Grease 13x9 inch baking pan.
2. Cream together butter and sugar until light and fluffy, about 2 minutes. Add eggs, vanilla and peanut butter. Mix until combined.
3. Add flour and baking powder. Mix until well combined.
4. Spread ⅔ of the batter mixture onto the bottom of the pan. Spread jam over the batter and sprinkle with chopped peanuts. Drop the remaining dough over the jam, in about teaspoon size drops.
5. Bake in preheated oven at 350 degrees Fahrenheit for about 25-30 minutes until the edges start to brown. Remove from from oven.