

Chocolate Cherry Bar Recipe

Ingredients

1½ cups Whole Wheat Pastry Flour
1 cup Rolled Oats
½ cup Wheat Germ
½ cup Brown Sugar
1 tsp Baking Powder
½ tsp Salt
1 cup melted Butter
10 oz Cherry Preserves
1 tsp Vanilla Extract
½ tsp ground Cinnamon
1 cup Chocolate Chips

Instructions

1. Preheat oven to 350°F. Line a 9 x 9-inch baking pan with parchment paper.
2. In a large bowl, mix together flour, oats, wheat germ, sugar, baking powder and salt.
3. Add melted butter and stir until the consistency of a crumbly dough.
4. Press half of the mixture into the bottom of the prepared pan.
5. In a bowl, combine cherry preserves, vanilla and cinnamon and then spread evenly over the mixture in the pan.
6. Sprinkle chocolate chips and the remaining mixture over the preserves.
7. Bake until the top layer is brown and the preserves begin to bubble.
Approximately 35-40 minutes.
8. Cool completely before slicing.