

• INGEBRETSEN'S FAMILY RECIPES •

HAZELNUT JAM BARS

HEAT OVEN TO 350 DEGREES.

FOR THE CRUST:

½ C. BUTTER, SOFTENED

½ C. SUGAR (EITHER BROWN OR WHITE)

1 C. FLOUR

1 C. FINELY GROUND HAZELNUTS (SEE NOTE BELOW)

¼ TSP. BAKING POWDER

¼ TSP. SALT

FOR THE FILLING:

¾ C. JAM, SUCH AS CLOUDBERRY, LINGONBERRY, OR RASPBERRY

IN A MEDIUM BOWL, CREAM THE BUTTER AND SUGAR.

IN ANOTHER BOWL, COMBINE THE FLOUR, NUTS, BAKING POWDER AND SALT AND STIR. ADD HALF THE FLOUR MIXTURE TO THE BUTTER MIXTURE AND COMBINE WELL. ADD THE REMAINING FLOUR MIXTURE AND STIR, MAKING SURE ALL INGREDIENTS ARE WELL MIXED. PLACE TWO-THIRDS OF THE CRUST IN AN 8- BY 8-INCH GREASED PAN, PATTING IT IN PLACE EVENLY.

STIR JAM TO MAKE IT EASIER TO SPREAD AND USE A SPATULA TO SMOOTH IT EVENLY OVER THE CRUST. CRUMBLE THE REMAINING CRUST WITH YOUR FINGERS AND SPRINKLE EVENLY OVER THE JAM PRESSING IT IN SLIGHTLY. IT WILL NOT COMPLETELY COVER THE JAM.

BAKE FOR ABOUT 35 MINUTES OR UNTIL THE CRUMBLES ON TOP ARE A LIGHT GOLDEN BROWN. COOL BEFORE CUTTING.

NOTE: IF YOU ARE USING GROUND HAZELNUTS, YOU CAN ENHANCE THEIR FLAVOR BY TOASTING THEM IN THE OVEN BEFORE GRINDING. HEAT THE OVEN TO 300 DEGREES. PLACE THE NUTS IN A SINGLE LAYER IN A PAN. BAKE FOR ABOUT SEVEN MINUTES. WHEN THEY HAVE COOLED SLIGHTLY, RUB THE SKINS OFF BY WRAPPING THEM IN A TOWEL AND RUBBING THEM TOGETHER. NOT ALL THE SKINS WILL COME OFF. GRIND IN BATCHES IN A COFFEE GRINDER OR USE A FOOD PROCESSOR. GROUND HAZELNUT FLOUR IS AVAILABLE AT MOST FOOD CO-OPS AND IN MANY GROCERY STORES. IT IS OFTEN FOUND IN THE BAKING SECTION WITH GLUTEN-FREE FLOURS.

Vær så god!

• FROM CARSTENS SMITH •