THE J.M. SMUCKER Co

# Cranberry Squares

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 15 mins | 45 mins | 16 | N/A |

## Ingredients

- 1 cup (250 mL) Robin Hood® Original All Purpose Flour

  **Robin Hood®** Original All Purpose Flour

- 1 cup (250 mL) Robin Hood Oats

  Robin Hood® Quick Oats

- 1/2 cup (125 mL) packed brown sugar
- 1/4 tsp (1 mL) baking soda
- 1/2 cup (125 mL) butter
- 1 1/2 cups (375 mL) whole berry cranberry sauce
- 1/3 cup (75 mL) sliced almonds

## Directions

**Step 1:**

Preheat oven to 350°F (180°C). Grease an 8" (20 cm) square cake pan and line with parchment paper.

**Step 2:**

Combine flour, oats, brown sugar and baking soda in large mixing bowl. Stir well to blend.

**Step 3:**

Cut in butter with pastry blender or two knives until mixture is crumbly. Press half of oat mixture into prepared pan. Spread with cranberry sauce.

**Step 4:**

Stir nuts into remaining crumb mixture. Sprinkle evenly over top. Pat lightly.

**Step 5:**

Bake in preheated oven for 45 minutes or until golden brown.

**Step 6:**

Cut into squares and serve warm with frozen yogurt or ice cream or cool and cut into smaller squares.

## Images

