



Blueberry Lavender Citrus Crumb Bars

3/4 cup Bridgeton Mill organic stone ground spelt flour
1-1/4 cup all-purpose flour
1 cup old fashioned whole grain oats
1 teaspoon baking powder
1 teaspoon cinnamon
1/2 teaspoon salt
1/4 cup granulated sugar
1/4 cup light brown sugar
3/4 cup cold unsalted butter
1/2 cup blueberry lavender jam
1/2 cup natural apricot or orange marmalade fruit spread
1/2 cup sliced almonds

Orange Glaze:

2/3 cup confectioners' sugar
1-1/2 Tablespoons fresh orange juice

Preheat oven to 350 degree F. Line pan with foil for easier removal or place parchment paper on bottom of 9 inch square baking pan; lightly grease pan.

In food processor, place spelt flour, all purpose flour, oats, baking powder, cinnamon, salt, granulated sugar, and brown sugar. Pulse to mix ingredients. Cut butter in chunks; add to food processor. Process until flour is absorbed and fine crumbs start to form. Turn into large bowl; dough will form clumps if pressed together.

Press about 2-1/2 cups of crumbs evenly into prepared baking pan bottom. Drop spoonfuls of blueberry and orange or apricot fruit spread over the crust. With a knife, carefully spread to cover bottom crust.

Sprinkle half of remaining crumbs over the top of jam. Add sliced almonds to the remaining crumbs; sprinkle over top. Bake in preheated 350 degree oven for 30 to 35 minutes or golden brown. Remove from oven; cool pan on rack to cool completely. Loosen sides; remove from pan; discard foil or parchment paper.

In a small bowl, combine confectioners' sugar and orange juice. Stir to form smooth glaze. Drizzle over bars. When frosting is firm, cut into about 16 bars.

Inspired by: <http://thewellflouredkitchen.com/2016/01/23/jam-crumb-bars/>

Cook's Note: You can use any combination of fruit spreads or jam. If you can't find lavender flavored jam, you can add some chopped dried lavender to the jam. It is a strong flavor, so add a small amount according to your taste. To store: cover with airtight plastic wrap; store in refrigerator.

About the Recipe: The spelt flour produces a very soft crumb crust with a melt-away flavor and shortbread taste. Whole grain oats add texture and a note of nutrition. Mixing the jams combines a winning flavor combination, blueberries and citrus. Adding a light touch of lavender brings the sweet squares to a new level.