

Raspberry Shortbread Bars - Butter Love

Ingredients:

Difficulty: Medium

(makes 24 slices, in 20x30cm dish)

225 gr butter, softened to room temperature
1 dl + 1 tsp (75 gr.) coconut sugar
1 dl + 1 tbsp + 2 tsp (115 gr.) light brown sugar
1 tsp vanilla sugar
a generous pinch of salt
1.5 dl (150 gr.) semolina
5 dl (300 gr.) all-purpose flour
200 gr. fresh (or frozen) raspberries
6 tbsp raspberry jam
1 dl sliced almonds

Instructions:

1. Preheat the oven to 180C. Grease an oven dish sized 20x30cm.
2. In a mixing bowl, put the first 5 ingredients (from butter to salt) and beat well in medium speed until they get creamy. Scrape the sides of the bowl if needed.
3. Add semolina and flour and continue beating in medium speed until incorporated.
4. Knead the batter inside the bowl just a little to make sure that all the ingredients are well mixed. Transfer the batter to a clean bowl.
5. Spread two-thirds of the batter on the base of the greased dish and press well. Put this in the oven, in medium rack, and bake for about 20-25 minutes, until the surface starts to get browned. Put the remaining batter in the fridge.
6. While the first step of baking is happening, in a medium bowl, put raspberries and jam. Using a fork, squash the raspberries a little into the jam.
7. Take out the partially baked batter out of the oven, spread raspberry mixture on top of it evenly with a spatula. Spread the remaining batter on top of raspberry mixture and finally, spread sliced almonds to cover the whole surface. Put the dish back in the oven and continue to bake for about 30-35 minutes, until the surface gets golden brown. When it is baked, take out of the oven and let it cool to room temperature, then cut in slices. Enjoy with fresh tea or coffee!