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Fig Bars Recipe

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FIG BARS RECIPE

Ingredients

- 1 1/2 sticks butter
- 1 1/2 cups sugar
- 2 eggs
- 1 1/2 cups all-purpose flour (for a gluten free option, simply substitute Gluten Free All-Purpose Flour)
- 1 10 oz. jar Cherchies® NEW Fig Preserves with Cinnamon (Feel free to substitute any of our preserves in this recipe, our Blackberry Preserves, and Cranberry Preserves with Champagne.)

Topping Ingredients

- 1/2 cup quick cooking oats
- 1/2 cup flour (for a gluten free option, simply substitute Gluten Free All-Purpose Flour)
- 1 teaspoon (tsp) baking soda
- 1/4 teaspoon (tsp) salt
- 1 cup packed light brown sugar
- 1/2 cup flaked coconut
- 1 stick of melted butter
- Extra coconut for garnishing (optional)



Preparation

1. Preheat oven to 350 degrees. In a medium bowl, using an electric mixer, beat the butter and sugar until fluffy. Beat in the eggs and gradually add the flour to the butter mixture. Spread the mixture into a 13 x 9 pan and press down evenly. Bake for 20 minutes.
2. While the crust is cooking, prepare the topping. In a small bowl (or you can use the same bowl you used to make the bar crust...why dirty more dishes), combine all the ingredients for the topping until crumbly and set aside.
3. When crust is finished cooking, remove from oven and cool slightly. Spread Cherchies® Fig Preserves with Cinnamon evenly over the crust. Sprinkle the topping ingredients over the preserves and return the fig bars to the oven and cook for another 15-20 minutes or until bars are lightly browned.
4. Sprinkle with more coconut to garnish the bars, but this is completely optional. It makes it look pretty:) Voila! The perfect easy dessert, snack, or breakfast treat. Enjoy!

This delicious recipe brought to you by Cherchies® Specialty Foods
<http://blog.cherchies.com/home/2016/11/9/fig-bars-recipe?rq=fig%20bars>