

CRANBERRY NUT BARS WITH ROSEMARY

Makes 24 to 32 bars

10 T. unsalted butter, cut into pieces
1 2/3 firmly packed light brown sugar
1 1/2 cups unbleached flour
pinch salt
3 extra large eggs
1 1/2 t. pure vanilla extract
zest of one orange
1/2 t. salt
1 1/2 t. baking powder
Generous cup of toasted hazelnuts, pecans or walnuts chopped coarse
Scant cup of dried cranberries (or dried cherries) roughly chopped
3 to 4 T. fresh rosemary leaves, minced

- 1 Preheat oven to 375F and lightly butter a 9×13 pan. In food processor, combine butter, 2/3 cup brown sugar, 1 1/4 cups of the flour, and pinch of salt. Process or mix in a bowl with pastry blender, until crumbly. Pat the crust into the prepared pan and bake 12 to 14 minutes, until just barely golden brown. Reduce oven temp to 350F.
- 2 In food processor or bowl, beat the eggs with remaining cup of brown sugar and blend well. Add vanilla, orange zest, remaining 1/4 cup flour, 1/2 t. salt, and baking powder and blend well. Stir the rosemary into the batter. Evenly spread cranberries and nuts over the baked crust. Pour the egg mixture over the crust topped with cranberries and nuts.
- 3 Bake 22 to 25 minutes, or until the center is baked and the bars are a deep golden brown (the top should be really brown, not glossy and sticky or the bars won't cut well later). Cool in the pan on a baking rack and then cut into bars. Store in an airtight container.