

Chocolate Raspberry Streusel Squares



Ingredients

- 1 ¼ cups all-purpose flour
- 1 ¼ cups Quaker® Oats (quick or old fashioned, uncooked)
- 1/3 cup granulated sugar
- 1/3 cup firmly packed brown sugar
- 1/2 tsp baking powder
- 1/4 tsp salt (optional)
- 12 tbsp margarine or butter, chilled and cut into pieces
- 3/4 cup (about 10 oz) raspberry preserves or jam
- 1 cup (6 oz) semi-sweet chocolate chips
- 1/4 cup chopped almonds (optional)
- 1/2 cup (3 oz) white chocolate chips, melted (optional)

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	40 min	50 min	24

Made with



Quaker® Oats-Old Fashioned

How to make it

1. Heat oven to 375°F.
2. In large bowl, combine flour, oats, sugars, baking powder and salt.
3. Cut in margarine with pastry blender or two knives until mixture is crumbly.
4. Reserve 1 cup oat mixture for streusel.
5. Press remaining oat mixture onto bottom of ungreased 8-inch square baking pan.
6. Bake 10 minutes.
7. Transfer to wire rack.
8. Spread preserves evenly over hot crust to within 1/2 inch of edges.
9. Sprinkle evenly with 1 cup chocolate chips.
10. Combine reserved oat mixture and almonds, if desired; sprinkle over chocolate chips, patting

gently.

11. Bake 30 to 35 minutes or until golden brown.
12. Cool completely in pan on wire rack.
13. Drizzle with melted white chocolate chips, if desired.
14. Let chocolate set before cutting into squares.
15. Store tightly covered.