

Chocolate Raspberry Streusel Bars

Shortbread Dough

2 C Pastry Flour (all purpose flour can be substituted)
¼ C Sugar
¼ C Brown Sugar
¼ C Corn Starch
1 tsp Kosher Salt
8 oz Unsalted Butter, cut into ½" cubes and chilled

Combine dry ingredients in mixing bowl fitted with paddle attachment.
Mix on low to blend.
Add chilled butter and mix on low speed just until dough comes together.
Place dough on counter and shape into rectangle. Wrap in plastic wrap and chill at least 30 minutes.
Roll dough into rectangle approx 1/8" thick and press into lightly sprayed jelly roll pan.

Bake at 325 until golden brown.

Raspberry Filling*

1 C Raspberry Preserves
1- 1½ C Dark Chocolate Chips

In small saucepan, heat over low heat. Once warm, pour through a fine mesh sieve to remove seeds.

Spread preserves into cooled shortbread dough.
Sprinkle with chocolate chips

** May not need to use all preserves and chocolate chips to cover crust*

Streusel Topping:

½ # Unsalted Butter, cubed and frozen
1½ C All Purpose Flour
2¼ tsp Baking Powder
1C Brown Sugar, packed

Cut butter into ½" cubes and freeze until firm
Combine flour, baking powder and brown sugar in a medium mixing bowl
Whisk the dry ingredients to blend.
Add frozen butter pieces and toss just to incorporate.
Process butter and flour mixture in food processor until butter is reduced to ¼" (pea-sized) pieces.

Cover raspberry and chocolate filling liberally with streusel topping.
Bake at 325 until golden brown and raspberry filling bubbles around edges, approximately 25 minutes.