



Noreen's Kitchen

Sugar Cookie Master Mix

Linzer Crumble Bar Cookies

Ingredients

4 cups sugar cookie master mix
1 cup butter, softened
1 egg

1 teaspoon vanilla
1 1/2 cups raspberry jam
Powdered sugar

Step by Step Instructions

Preheat oven to 350 Degrees.

Blend mix, butter, vanilla and egg together by hand or with a mixer until a crumbly dough is formed.

Remove 2 cups of the cookie base and set aside.

Press remaining dough into the bottom of a 9x13 inch baking pan that you have lined with parchment paper so it hangs over the long sides of the pan.

Bake for 10 to 12 minutes or until the cookie base is just beginning to brown around the edges.

Remove from oven and spread the raspberry jam over the cooked base.

Spread the remaining crumbly dough evenly over the jam.

Return to oven for an additional 10 to 12 minutes or until the crumbled top is just beginning to brown and the jam is a bit bubbly.

Remove from oven and allow to cool completely before removing from pan and cutting into bars.

Store cookies in an airtight container in a cool dry place for up to 1 week.

Enjoy!