



Raspberry Linzer Squares

 *PG Tested*

Fast and easy to make with a few ingredients, these goodies are just the ticket for the office party, bake sale or cookie jar. Precut, plate and garnish the pan with a sprig of holly, and you are all set.

1½ cups (3 sticks) butter, plus 2 tablespoons, at room temperature

1½ cups granulated sugar

2 large eggs

3½ cups flour

1½ cups hazelnuts or pecans, toasted and chopped

2 cups seedless raspberry preserves

Preheat oven to 350 degrees. Grease a 9-by-13-inch baking pan. In a large bowl, cream the butter and sugar until fluffy. Add the eggs, beating well. Add the flour mixing just enough to incorporate. Mix in the nuts until just blended.

Press about ⅓ of the mixture into the pan; spread with the preserves. Crumble the remaining dough on top of the preserves.

Bake until the top is lightly browned, about an hour. Check at 50 minutes. Put the pan on a rack to cool. Cut the bars into 1½-inch squares.

Makes 48 bars.

— *Community Cookbook*