



FINCH + FENNEL

## Cranberry Walnut Crumble Bars

### INGREDIENTS:

2 c Flour  
½ c Powdered Sugar  
1 tsp Salt  
1 tsp Cinnamon  
Zest of 1 Orange  
8 Tbsp Butter, melted  
Juice of 1 Orange

### TOPPING:

½ c F+F Cranberry Walnut Relish  
½ c Flour  
½ c Oats  
¼ c Brown Sugar  
¼ c Walnuts, chopped  
1 tsp Cinnamon  
½ c Butter, melted



### DIRECTIONS:

1. Preheat oven to 350°F & line a 9x12 baking dish with parchment paper.
2. Combine flour, powdered sugar, salt, cinnamon & orange zest in a large mixing bowl.
3. Pour melted butter & juice of the zested orange into the bowl & mix until it just comes together; it will be crumbly.
4. Transfer the dough into the baking dish & press it into an even layer. Bake for 20 minutes & set aside to cool.
5. Once cooled, spread the F+F Cranberry Walnut Relish evenly on top of the baked shortbread.
6. Combine remaining topping ingredients & layer the mixture on top. Return to the oven for 25 minutes.
7. Let cool for at least an hour & place in fridge or freezer for 20 minutes, in order to get clean lines and even portions when cutting.

*Enjoy!*

