



# Chocolate Raspberry Streusel Squares



**SERVINGS**



**COOKING TIME**

24 Squares

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Chocolate Raspberry Streusel Squares is rich and delicious. This recipe is made with many wonderful ingredients like raspberry preserves, chocolate chips, almonds, and white chocolate. Together these ingredients create an irresistible treat.

## Ingredients

- 1 1/4 Cup(s) all-purpose flour
- 1 1/4 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/3 Cup(s) granulated sugar
- 1/3 Cup(s) firmly packed brown sugar
- 1/2 Teaspoon(s) Baking Powder
- 1/4 Teaspoon(s) salt (optional)
- 12 Tablespoon(s) (1-1/2 sticks) margarine or butter, chilled and cut into pieces
- 3/4 Cup(s) raspberry preserves or jam (about 10 ounces)
- 1 Cup(s) (6 ounces) semi-sweet chocolate chips
- 1/4 Cup(s) chopped almonds (optional)
- 1/2 Cup(s) (3 ounces) white chocolate chips, melted (optional)

## Cooking Instructions

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.