



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### RASPBERRY WHITE CHOCOLATE BARS

1 ½ cups firmly packed brown sugar	½ teaspoon salt
¾ cups butter, softened	1 package (11 ounces) white baking chips (divided)
2 eggs	1 cup chopped pecans
2 teaspoons vanilla extract	¾ cups seedless raspberry jam
2 cups flour	
1 teaspoon baking powder	

1. Preheat oven to 350 degrees F.
2. Mold foil around outside of 9 x 13-inch metal baking pan, extending foil about 1 inch above sides of pan. Remove foil, turn pan right side up, and gently shape foil to inside of pan. Lightly coat with no-stick cooking spray. Set pan aside.
3. In large mixer bowl, beat brown sugar and butter at medium speed until light and fluffy.
4. Add eggs and vanilla; beat until well combined.
5. Add flour, baking powder, and salt; beat at low speed until well combined.
6. Stir in half of the baking chips. Remove ½ cup of the dough and set aside.
7. Spread remaining dough in prepared baking pan. Bake in 350-degree oven until light golden brown, about 15 to 20 minutes. Cool on wire rack for 5 minutes.
8. In medium bowl, combine reserved ½ cup dough and pecans.
9. Place jam in 1-cup glass measure. Microwave on high for 30 seconds; stir until smooth.
10. Spread jam over partially baked crust.

11. Sprinkle remaining baking chips over crust. Crumble pecan mixture over top.
12. Bake in 350-degree oven until lightly browned, about 12 to 15 minutes.
13. Cool in pan on wire rack.
14. Use edges of foil to lift bars from pan onto cutting board. Cut into 1 x 3-inch bars.

Makes 3 dozen bars.

