



Plum Butter Bars made with Rustlin' Rob's Raspberry Plum Butter

Ingredients:

½ cup brown sugar

1 cup flour

¼ tsp baking soda

1/8 tsp salt

1 cup rolled oats

½ cup softened butter

1 tsp vanilla

¾ cup [Rustlin' Rob's Raspberry Plum Butter](#)

Directions:

Preheat oven to 350° Grease 8 inch square pan.

1. First combine sugar, flour, baking soda and oats, then using your hands, or a pastry blender if you have one, add softened butter and vanilla to make a crunchy mix.
2. Press 2 cups of mixture into bottom of pan.
3. Spread Raspberry Plum Butter on top.
4. Sprinkle remaining mixture over top and lightly press into the plum butter layer
5. Bake 35-40 minutes until lightly brown. Let cool and then cut into bars.