

OOEY GOOEY BUTTER BARS CRUST RECIPE

YIELDS: 48 BARS (IF CUT INTO 2 1/2 INCH SQUARES)

PREPARATION TIME

CRUST = 15 MIN

BAKING TIME

CRUST = 20 MIN

TOTAL CRUST TIME = 35MIN

TOTAL CRUST + TOPPING TIME = 1HR 25MIN



Equipment

- 9x13" Pan
- Aluminum Foil
- Cooking Spray
- Large Bowl or Electric Mixer
- Plastic Spatula
- Fork
- Oven (obviously)

Ingredients

- 2 1/2 Cups Flour
- 3/4 Cup Powdered Sugar
- 1/2 tsp Salt
- Pinch of Cinnamon (substitute = Nutmeg)
- 12 Tablespoons Melted Butter

Directions for CRUST

1. In a 9x13" pan, cover the pan with aluminum foil and spray cooking spray liberally all over the foiled pan - don't forget the sides!
2. Set your oven to 350 degrees.
3. In a large bowl, combine 2 1/2 cups flour, 3/4 cup powdered sugar, 1/2 tsp salt and a pinch of cinnamon. I added more of a ~dash~ of cinnamon because I love cinnamon, but it's up to you! After mixing all those ingredients together, drizzle in 12 tablespoons of melted butter and stir all ingredients together with a plastic spatula.

Jenna's Pro Tip: Spray the plastic spatula with cooking spray to help keep your ingredients from sticking to it when mixing!

4. Once all combined, pour the ingredients from the large bowl into the 9x13" pan and mash it in there. Like actually use your hands and spread it all on the pan evenly. Obviously, you'll want to wash those dirty hands before touching your delicate yummy crust. :)
5. Once you've spread your crust on the pan, take a metal fork and poke all around the crust to help it rise evenly.

6. Next, put the crust in the 350-degree oven for 20 minutes.

You can start making the topping while the crust is in the oven, just make sure to keep an eye on it!

7. Then take it out, let it cool, and while you're waiting for it to cool, it's time to make the topping!