Jam Shortbread Bars

1 cup butter, softened

1 cup granulated sugar

2 egg yolks

1 tsp. vanilla extract

1 tsp. salt

2 ½ cups all purpose flour

1/3 cup jam or marmalade

Heat oven to 350 and line a 9x13 inch baking dish with parchment paper (cut the paper to fit the pan and leave a 1-inch overhang on the sides to use as handles when removing the bars from the pan). Spray the paper with nonstick spray and set aside.

In a separate medium mixing bowl, combine butter, sugar, egg yolks, vanilla extract, and salt. Mix with an electric mixer until light and fluffy (about 2 minutes).

Add the flour to the butter mixture in 2 additions and mix until well combined.

**Press 2/3 of the dough** into the prepared pan *(TIP: if the dough is sticking to your hands, press using a sheet of plastic wrap between your hands and the dough).*

Spread the jam evenly over the surface. Crumble the remaining dough over the jam. DO NOT PRESS the crumbled dough on top of the jam – the dough should be in chunks with jam showing through.

Bake for 35-45 minutes, or until light golden brown.

Cool slightly and remove from the pan using the paper ends. Cut into 24 squares while slightly warm. *(6 squares x 4 squares)*

Sprinkle with powdered sugar. Serve or package in plastic wrap and tinfoil and freeze.