

# Cherry Almond Blossom Squares

Makes 12 servings

## Ingredients:

- 1 cup all-purpose flour
- 1/2 cup rolled oats
- 1/3 cup brown sugar
- 1/2 cup butter, melted
- 1 cup cherry preserves
- 1/4 cup sliced almonds



## Directions

1. Preheat oven to 350°F.
2. Mix flour, oats, brown sugar, and melted butter in a medium bowl until crumbly.
3. Press into an 8×8-inch baking pan.
4. Spread cherry preserves evenly over the base.
5. Sprinkle sliced almonds on top.
6. Bake for 20–25 minutes or until lightly golden. Cool completely before cutting into squares.

## Fun Food Fact

Almonds were once considered a symbol of good luck in ancient Rome, and today they're praised for their heart-healthy fats.