

Cranberry Orange Streusel Bars

2 1/2 cups (312.5 grams) flour

2 1/2 teaspoons baking powder

1 cup (200 grams) sugar

1 teaspoon cinnamon

1 pack of vanilla sugar

1 tablespoon grated rind of an orange

1/4 teaspoon salt

1/2 teaspoon almond extract

1 cup (225 grams) margarine or butter

For filling:

1 - 1 1/2 cans of whole berry cranberry sauce, 16 ounces each or 454 grams each, depending how jammy you like it

Directions:

Preheat the oven to 375 F/190 C.

Place flour, baking powder, sugar, cinnamon, grated orange rind, and salt into a food processor or a mixer. Pulse briefly. Add the cubed margarine/butter and the almond extract and pulse all together till crumbs form. Pat a less than half the mixture into a 9 x 13 inch or 23 x 33 cm pan, crush the cranberry sauce with a fork and place over the crumbs, spreading evenly and crumble the rest of the topping and place over the cranberry sauce. Place in preheated 375° F/190 C in oven and bake for 35 -40 minutes or till streusel is golden brown and a bit hard to a light touch.