

## **Chocolate Loganberry Bars**

1 cup butter, softened

2 cups all-purpose flour

½ cup packed brown sugar

¼ teaspoon salt

2 cups (12 ounces) semi-sweet chocolate chips, divided

1 – 14oz can sweetened condensed milk

1 - 5oz jar Cedar Springs Farm Loganberry Jam\*

Preheat oven to 350 degrees. Grease a 13x9 inch baking pan.

In large bowl: beat butter until creamy. Beat in flour, sugar and salt until crumbly. Press 1 ¾ cups of crumb mixture onto bottom of baking pan; reserve remaining mixture.

Bake for 10-12 minutes or until edges are golden brown.

Combine 1 cup chocolate chips and sweetened condensed milk in a medium, heavy saucepan. Warm over low heat, stirring until smooth.

Spread over hot crust.

Sprinkle reserved crumb mixture over chocolate. Place jam in small microwavable bowl and microwave 15 seconds. Stir jam and drop by teaspoons over crumb mixture. Sprinkle remaining chocolate chips on top.

Bake for 25-30 minutes or until center is set. Cool in pan on wire rack.

Cut into bars.

\*These are equally yummy with Cedar Spring Farm's Raspberry Jam or Cranberry Raspberry Jam