

Pineapple bars – *Barras de piña*

Ingredients (for 28 two-inch long bars)

2 cups	chunky pineapple jam (preferably homemade)
2 cups	flour
1 tsp	baking powder
1 cup	butter
2	eggs
2 tbsp	sugar



Prepare a baking tray with rim by lining with parchment paper; set aside. Mix flour and baking powder in a large bowl; cut butter in the flour mix with a wooden spatula, then rub with fingers until a sandy texture is reached. Make an opening in the centre, mix eggs and sugar there, and then incorporate everything into a soft dough. Form a flattened ball and slice into quarters. Preheat oven to 350°F (180°C).

Working with one quarter of the dough at a time, form into an elongated shape, then use a rolling pin to extend into a rectangle, approximately 15 inches long by 3 inches across. Place extended dough on prepared baking sheet; spread about half a cup of pineapple jam along the centre of the strip, leaving a half-inch border on either long side; fold one uncovered edge over the jam, and then fold the other edge, leaving a gap along the centre. Pinch each end of the long bar, so the jam will not leak once heated in the oven. Repeat with the rest of the dough and jam, to form four long bars:



If there is too much room between the bars, roll some Al foil and place in between them, so they will keep their shape in the oven. Bake for approximately 25 minutes, until pastry is golden brown and crispy. Remove from oven and allow to cool down to room temperature. Trim ends from each bar, and cut them into 2-inch lengths (as seen at the top of this page).

Packed into cellophane baggies (as seen in the photo, right), these pineapple bars may become a nice gift, or an item to bring to school or church bake sales. Using other fillings, for example, strawberry jam, may offer a fun variation.

