



Cranberry Cobbler Bars

Ingredients

- 3 1/2 cups fresh cranberries
- 1 2/3 cup sugar, divided
- 1/4 cup [Fustin's Cranberry Pear balsamic](#)
- 3 cups all-purpose flour
- 2/3 cup [Fustini's Blood Orange olive oil](#) (plus more for greasing)
- 3 eggs
- 1/3 cup half and half
- 1 cup brown sugar
- 1 teaspoon [Fustini's Cara Cara Vanilla balsamic](#)
- 1 tablespoon cornstarch
- 1/4 teaspoon cinnamon
- pinch of salt

Sharon's Hint

Make the cranberry mixture first so it has time to cool. Adapted from howsweeteats.com

Directions

Step 1.

Heat cranberries, 2/3 cup sugar and Cranberry balsamic in a saucepan over medium heat. Simmer, stirring often, until the berries begin to burst, the sugar is incorporated and the mixture thickens about 8-10 minutes. Remove from heat and let cool to room temperature. The mixture will thicken even more as it cools.

Step 2.

Preheat oven to 350 degrees F and grease a 9x13 baking dish with olive oil. In a large bowl, stir together flour, remaining 1 cup of sugar and salt. Add the olive oil and stir until a shortbread-like dough comes together. You may need to use your hands for the last part to bring the dough together. Press half of the dough into the bottom of the prepared pan.

Step 3.

In another bowl, whisk together the eggs, half and half, brown sugar, Cara Cara Vanilla balsamic, cinnamon, corn starch and salt. Gently fold in the cranberry mixture.

Step 4.

Pour the egg/cranberry mixture over top of the crust. Crumble the rest of the dough over the cranberry mixture. Bake for 45-50 minutes, until the bars are set and no longer jiggly. Cool completely (or overnight) before slicing.