

## Nutella-Cherry Oatmeal Squares

1/2 cup butter, softened  
1/2 cup light brown sugar  
1/2 cup granulated sugar  
1 egg  
1 tsp. vanilla extract  
1.25 cups AP flour  
1/2 tsp. baking powder  
1/4 tsp. salt  
1/2 cup chocolate-hazelnut spread (such as Nutella or Choco Dream)  
2/3 cup cherry preserves/jam/jelly  
1.5 cups oats, divided  
1/4 cup chopped hazelnuts

Preheat the oven to 350 and grease a 9" square baking dish.

Beat together the butter and sugars until creamy. Add the egg and vanilla and beat until just incorporated. In a separate bowl, mix together the flour, baking powder, and salt. Slowly add the flour mixture to the butter mixture to combine. Stir in 1.25 cups oats. Press 2/3 of the mixture into the baking dish.

Spread the nutella over the crust (again, you may want to microwave for a few seconds), and then spread the cherry jam over the nutella. Add the remaining 1/4 cup of oats and the chopped hazelnuts to the remaining flour/crust mixture. Crumble the mixture over the nutella and jam.

Bake for about 25-30 minutes, until golden brown. Cool on a rack before cutting into squares.