



LAKEWOOD
VINEYARDS

Chunky Chocolate Currant Bars

Pair with Lakewood Vineyards Port

1 ½ C. flour

1 C. brown sugar, firmly packed

1 tsp. Baking powder

1 C. butter, softened

1 ½ C. old fashioned oats

½ C. chopped pecans

5 oz. Semi-sweet baking chocolate, coarsely chopped

1 jar (12oz.) Black currant preserves

~Preheat oven to 350°. Mix together flour, brown sugar, and baking powder. Cut in the butter until the texture resembles coarse crumbs (food processor works well for this). Stir in the oats and pecans.

~Press half of the crumb mixture into the bottom of a greased 13x9 inch pan. Spoon or spread jam over the crumb mixture (it helps to warm it up a bit first). Spread on the chopped chocolate and sprinkle on the remaining crumb mixture.

~Bake 25-30 mins. Or until lightly browned. Cool on wire rack. Serve and enjoy with Lakewood Vineyards Port!