

## RASPBERRY CHAMBORD SQUARES

### INGREDIENTS

#### for the filling

1 pint (12 oz) basket of raspberries  
1 tablespoon Chambord raspberry liquor  
1 tablespoon lemon juice  
1 tablespoon cornstarch

#### for the crust

2 sticks (1 cup) unsalted butter, at room temperature  
2/3 cup sugar  
1/2 teaspoon salt  
1 teaspoon vanilla  
2 cups all purpose flour

#### for the glaze

1/2 cup confectioner's sugar  
1 - 2 tablespoon Chambord

### DIRECTIONS

Preheat oven to 350F. Prepare a foil sling for your 9x9 inch baking pan and spray with baking spray. Set aside.

In a small bowl, gently toss raspberries with the cornstarch, lemon juice and Chambord. Set aside. In the work bowl of your stand mixer, cream the soften butter, sugar, and salt until well blended. Add in the vanilla, and then the flour. Blend until the mixture has a crumbly texture, and there is no dry flour remaining.

Pat two thirds of the dough into the bottom of the pan, using your fingers. It doesn't have to be perfect, just make sure to cover the entire bottom of the pan. Spread the raspberries and any juice evenly across the layer of dough. Crumble the remaining dough between your fingers and lay on top of the raspberries. There will be raspberries showing through, that's fine. Bake for about 45 minutes until lightly golden on top.

Cool the squares in the pan until firm enough to lift out using the foil. Finish cooling on a rack.

Make the glaze by mixing the sugar, Chambord, and a little water, if necessary to form a glaze. Use more or less Chambord to taste. Drizzle the glaze lightly over the squares only when they have completely cooled.