

# 2024 UConn Dining Culinary Olympics Winning Recipe

## Cherry Mumbles

Deb Smith

### Ingredients

3/4 cup soft butter  
1 cup brown sugar  
1 ½ cups gluten-free flour  
1 can cherry preserves  
1/2 tablespoon salt  
1/2 teaspoon baking soda  
1 ½ cups rolled oats

### Instructions

1. Mix butter with sugar until smooth. Sift flour, salt, and baking soda together, and then add and continue mixing. Add rolled oats. Mix well until cookie dough consistency.
2. Press half the dough into a greased 12x9x2 baking pan. Spread cherry preserves on the dough. Crumble the remaining dough and sprinkle on top.
3. Bake at 400°F for 20-25 minutes or until golden brown. Once cooled, cut into bars.