

## Heavenly Raspberry Pistachio Bars: The Perfect Blend of Sweet, Tangy, and Crunchy

I have a soft spot for desserts that strike the perfect balance between



**OVEN**  
**350°F**

**TIME**  
**15 min**

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**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

For the Pistachio Crust:

1 cup unsalted butter (softened)

$\frac{1}{2}$  cup sugar

1 teaspoon vanilla extract

2 cups all-purpose flour

$\frac{1}{2}$  cup finely chopped pistachios

$\frac{1}{4}$  teaspoon salt

For the Raspberry Filling:

1  $\frac{1}{2}$  cups raspberry preserves (or fresh raspberry jam)

2 cups fresh raspberries

2 tablespoons cornstarch

For the Topping:

$\frac{1}{2}$  cup chopped pistachios

Powdered sugar (for dusting, optional)

How to Make Heavenly Raspberry Pistachio Bars  
(Step-by-Step):

1. Preheat and Prep the Baking Dish:

2. Make the Buttery Pistachio Crust:

3. Prepare the Raspberry Filling:

4. Assemble and Bake:

5. Cool and Slice:

6. Dust and Serve:

Pro Tips for the Best Raspberry Pistachio Bars:

Use room temperature butter - It creams better with sugar for a perfectly soft crust.

Choose quality raspberry preserves - A good-quality jam will give you the best flavor.

Chop pistachios finely for the crust - This ensures they mix well into the dough without making it crumbly.

Let them cool fully before slicing - This prevents the filling from oozing and gives you clean, perfect squares.

What to Serve with Raspberry Pistachio Bars:

A cup of tea or coffee - The slightly bitter notes complement the sweetness beautifully.

A scoop of vanilla ice cream - If you love the mix of warm and cold, this is a game-changer.

A dollop of whipped cream - Light and airy, it makes these bars feel extra indulgent.

FAQs (From My Kitchen to Yours):

Why You'll Love These Raspberry Pistachio Bars:

## DIRECTIONS

1. **Preheat and Prep the Baking Dish:** I start by preheating my oven to 350°F (175°C). Then, I grease and line a 9x13-inch baking dish with parchment paper, making sure to leave a little overhang so I can easily lift the bars out once they're done. This step is key for easy slicing later!
2. **Make the Buttery Pistachio Crust:** In a large mixing bowl, I beat together the softened butter, sugar, and vanilla extract until light and fluffy. This helps create that melt-in-your-mouth texture.
3. **Next, I mix in the flour, finely chopped pistachios, and salt, stirring just until the dough comes together.** The pistachios add a light crunch and nutty richness to the crust, making it extra special.
4. **I press this mixture evenly into the prepared baking dish, making sure to compact it well for a sturdy base.** Then, I bake it for 15 minutes, or until it's lightly golden around the edges. Once done, I set it aside to cool slightly while preparing the filling.
5. **Prepare the Raspberry Filling:** In a saucepan over medium heat, I combine the raspberry preserves, fresh raspberries, and cornstarch. Stirring constantly, I let the mixture cook and thicken for about 5 minutes. The cornstarch helps it achieve that jammy consistency that holds together perfectly in the bars.
6. **Once thickened, I remove the mixture from the heat and let it cool slightly before spreading it over the crust.**
7. **Assemble and Bake:** Now comes the fun part-layering! I spread the raspberry filling evenly over the baked crust, making sure it reaches every corner.

8. For the final touch, I sprinkle the chopped pistachios over the top, pressing them down lightly so they stick.
9. The bars go back into the oven for another 20-25 minutes, until the filling is bubbly and slightly set.
10. Cool and Slice: Once baked, I let the bars cool completely in the pan. This step is crucial because it helps the filling firm up, making slicing much easier.
11. After they've cooled, I lift them out using the parchment paper overhang and transfer them to a cutting board. Using a sharp knife, I cut them into squares.
12. Dust and Serve: For an elegant finishing touch, I lightly dust the bars with powdered sugar. The slight sweetness enhances the tangy raspberries and nutty pistachios beautifully.
13. Now, they're ready to serve and enjoy! Each bar is buttery, fruity, crunchy, and utterly irresistible.
14. Pro Tips for the Best Raspberry Pistachio Bars: Use room temperature butter - It creams better with sugar for a perfectly soft crust.
15. Choose quality raspberry preserves - A good-quality jam will give you the best flavor.
16. Chop pistachios finely for the crust - This ensures they mix well into the dough without making it crumbly.
17. Let them cool fully before slicing - This prevents the filling from oozing and gives you clean, perfect squares.
18. What to Serve with Raspberry Pistachio Bars: These bars are delicious on their own, but pairing them with the right extras can make them even more delightful:
19. A cup of tea or coffee - The slightly bitter notes complement the sweetness beautifully.
20. A scoop of vanilla ice cream - If you love the mix of warm and cold, this is a game-changer.
21. A dollop of whipped cream - Light and airy, it makes these bars feel extra indulgent.
22. FAQs (From My Kitchen to Yours): Q: Can I make these bars ahead of time?A: Yes! They store well in an airtight container at room temperature for up to 3 days, or in the fridge for up to a week.
23. Q: Can I use other nuts instead of pistachios?A: Absolutely! Almonds, walnuts, or pecans work well if you want a different twist.
24. Q: Can I freeze these bars?A: Yes! Once fully cooled, wrap them tightly in plastic wrap and freeze for up to 3 months. Just thaw at room temperature before serving.
25. Q: Can I use frozen raspberries instead of fresh?A: Yes, but make sure to thaw and drain them first to avoid excess moisture in the filling.

## SWAPS & NOTES

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FAQs (From My Kitchen to Yours) Q: Can I make these bars ahead of time?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/heavenly-raspberry-pistachio-bars-the-perfect-blend-of-sweet-tangy-and-crunchy/>