

# Blueberry Crumb Bars

Posted on [www.EntertainThePossibilities.com](http://www.EntertainThePossibilities.com)

Recipe source: [A. Beavers at Allrecipes](#). We modified it only slightly -- butter instead of shortening, mixing with a food processor rather than by hand, and pre-baking the crust.



## INGREDIENTS:

- 1 cup firmly packed brown sugar
- 1 teaspoon baking powder
- 3 cups all-purpose flour
- 1 cup butter, chopped and chilled
- 1 egg, room temperature, slightly beaten
- 1/4 teaspoon salt
- 1 pinch ground cinnamon
- 4 cups fresh blueberries
- 1/2 cup white sugar
- 3 teaspoons cornstarch
- Optional: 3/4 cup oats



## DIRECTIONS:

- Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x13 inch pan.
- Place 1 cup sugar, 3 cups flour, baking powder, salt and cinnamon in the bowl of a food processor. Pulse several times to mix the ingredients together.
- Add the cold butter cubes to the dry ingredients and pulse until the ingredients start to come together. You will see pea sized crumbles.
- Scrape down the sides of the food processor and add the beaten egg. Pulse again until thoroughly mixed and the dough has formed into a crumbly dough.
- Pat half of dough into the prepared pan.

- Bake the crust for 7 minutes. Let the pan rest on a cooling rack for 5 minutes.
- Optional: You can increase the texture and flavor by adding oats to the crumb topping. Add  $\frac{3}{4}$  cup oats to the remaining dough in the food processor. Pulse several times to mix well. Set the topping aside.
- While the crust is pre-baking and then resting, in another bowl, stir together the sugar and cornstarch. Gently mix in the blueberries.
- Once the crust has cooled a little, sprinkle the blueberry mixture evenly over the crust. Crumble remaining dough over the berry layer, scrunching it with your fingers to make firm nuggets dropped randomly over the top.
- Bake in preheated oven for about 40 minutes, or until top is slightly brown. Cool completely before cutting into squares.