



Makes 36

BLUEBERRY CRUMB BARS

1 cup white sugar
1 teaspoon baking powder
3 cups all-purpose flour
1 cup cold unsalted butter *
1 egg
1/4 teaspoon salt*
Zest and juice of one lemon
4 cups fresh blueberries*
1/2 cup white sugar
4 teaspoons cornstarch

Preheat the oven to 375 degrees. Grease a 9×13 inch pan.

In a medium bowl, stir together 1 cup sugar, 3 cups flour, and baking powder. Mix in salt and lemon zest. Use a fork or pastry cutter to blend in the butter and egg. Dough will be crumbly. Pat half of dough into the prepared pan.

In another bowl, stir together the sugar, cornstarch and lemon juice. Gently mix in the blueberries. Sprinkle the blueberry mixture evenly over the crust. Crumble remaining dough over the berry layer.

Bake in preheated oven for 45 minutes, or until top is slightly brown. Cool completely before cutting into squares.

Adapted from Allrecipes.com

Items available at Chicago Downtown Farmstand*

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