

Blueberry Crumble Bars

9 x 9-inch pan

Ingredients

Crumble

- 1 1/2 cups all-purpose flour
- 1 1/2 cups quick-cooking oats
- 1 cup sugar
- 1/2 teaspoon baking soda
- 3/4 cup cold butter, cubed

Blueberry Filling

- 2 cups blueberries
- 1/2 cup sugar
- 2 tablespoons cornstarch
- 2 tablespoons lemon juice

For the Top

- A handful of fresh blueberries



Directions

1. Preheat oven to 375°F.
2. Add the flour, oats, sugar, and baking soda to a food processor and pulse to combine. Add the cold cubed butter and pulse until coarse crumbs form.
3. Reserve 1 1/2 cups of the crumble mixture for the topping. Press the remaining mixture firmly and evenly into the bottom of the prepared pan.
4. Combine 2 cups blueberries, 1/2 cup sugar, cornstarch, and lemon juice in a saucepan. Bring to a boil, stirring constantly, and cook until the berries begin to break down and the mixture thickens, about 2 minutes.
5. Spread the cooked blueberry filling evenly over the crust.
6. Sprinkle the reserved 1 1/2 cups crumble mixture evenly over the filling.
7. Scatter a handful of fresh blueberries over the crumble topping, pressing them in just slightly.
8. Bake for about 25 minutes. If the topping needs more color, broil for 1-2 minutes, watching very closely, until golden brown.
9. Cool completely before cutting into bars.

