

# Blueberry Crumble Bars

## DESSERTS

## Ingredients

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### Crumble

- 1, 1/2 cups all-purpose flour
- 1/4 cup sugar
- 1/4 cup brown sugar
- 1/2 tsp baking powder
- 1 pinch salt
- 1 egg
- 1 tsp vanilla extract
- 1/2 cup Truly Grass Fed Unsalted Butter, cold and cut into cubes

### Filling

- 1/2 tbsp cornstarch
- 1/4 cup sugar
- 1 tbsp lemon juice
- 2 cups fresh blueberries

## Instructions

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1. Line an 8x8 baking dish with parchment paper.
2. Preheat oven to 375°F.
3. Create a dry mixture by whisking flour, sugar, brown sugar, baking powder, and salt.
4. In a small mixing bowl, whisk together egg and vanilla. Add wet mixture and butter to the dry mixture and combine until dough is crumbly. Press half the crumble mixture into the pan into an even layer.
5. In a separate bowl, toss blueberries with sugar, lemon juice, and corn starch, then pour over crust. Crumble rest of dough on top.
6. Bake for 35 minutes or until top is golden brown. Let cool, then cut into squares.



*Naturally Irish. Truly Delicious.*