

Blueberry Crumb Bars | bites out of life

Recipe from [Smitten Kitchen](#)

- 1-1/2 cups sugar
- 3 cups unbleached all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- zest of one lemon
- 1 large egg
- 8 ounces cold, unsalted butter, cut into quarters
- 4 teaspoons cornstarch
- 1 pint blueberries



- 1) Preheat the oven to 375°F and butter a 13-x-9 inch pan.
- 2) In a large bowl, mix 1 cup of the sugar with the flour and baking powder. Add the salt and the lemon zest.
- 3) Then add the egg and butter to form a crumbly dough. It was very hard to mix with my spoon (Deb recommended a fork — who knows why I didn't listen), made more difficult because I didn't have a ton of room to groove in my bowl. The butter is a little easier to manage if softened slightly, though the dough becomes a little stickier this way.
- 4) Press half of the dough into an even layer in the pans.
- 5) In a separate bowl, mix the remaining 1/2 cup of sugar, cornstarch and the juice of one lemon.
- 6) Fold the blueberries into the cornstarch mix. (Deb said in her post that frozen blueberries work just as well.)
- 7) Spread the cornstarch-covered blueberries in an even layer in the pan.
- 8) Crumble the remaining dough over the top of the blueberries.
- 9) Bake them for 45 minutes, until the top has browned. Let the crumble cool completely before cutting it into pieces.

From: <http://www.bitesoutoflife.com/2010/08/09/baking-the-blues-berries-away/>