

# Berry Crumble Bars

## Crust and Topping:

- 1/2 cup granulated sugar
  - 1/2 teaspoon baking powder
  - 1 1/2 cups all purpose flour
  - Pinch of salt
  - 1/2 cup cold unsalted butter cut into cubes
  - 1 large egg
  - 1/2 teaspoon pure vanilla extract
- 1/4 cup rolled oats

## Berry Filling:

- 2 cups chopped fresh berries see note
- 1/4 cup granulated sugar
- 3 teaspoons cornstarch
- juice of 1 small lemon (or 1 TBSP Lemon Juice)



## Instructions

1. Preheat oven to 375°F. Line an 8x8 pan with foil or parchment, and butter or spray with non-stick spray.

### For the crust and topping:

1. Using a hand mixer, combine granulated sugar, baking powder, flour, and salt. butter, egg, and vanilla. Beat on low speed until the butter is evenly distributed in small pieces and the mixture is crumbly.
2. Dump a little more than half of the mixture into the bottom of the prepared pan. Use your hand or the bottom of a measuring cup to evenly press the dough into the pan.

### Filling:

1. Gently stir together all ingredients until well incorporated.
2. Using your remaining crust mixture add 1/4cup oatmeal and mix.
3. Spread the filling over the bottom crust, then crumble the remaining dough/oats over the top of the berries.
4. Bake for approximately 20 minutes, until the top is light golden brown. Transfer pan to rack to cool, before cutting into squares.