

Fruit Crumble Bars

Recipe by Rachael Teufel

Sponsored by GoodCook

Fruit Filling (make two batches- one for each fruit)

- 1/4 cup granulated sugar
- 2 teaspoons cornstarch
- 1 teaspoon lemon zest
- 1 tablespoon fresh lemon juice
- 2 Cups Fresh or Frozen Fruit (Blueberries/cherries)

Crust

- 2.5 cup all purpose flour
- 1 cup granulated sugar
- 1 teaspoon baking powder
- 1 1/2 cups unsalted butter (cold)
- 2 large egg yolks

Crumble topping

- 1/3 of crust mixture
- 2 tablespoon packed brown sugar
- 2 tablespoon granulated sugar
- Optional 1 teaspoon cinnamon
- Optional 1/2 cup oats
- Optional 1/2 pecans

Instructions

1. Preheat oven to 375 degrees F
2. For the fruit filling:
 - In two medium bowls, whisk together sugar and cornstarch. Add lemon zest, lemon juice, and fruit. Mix until combined and set aside.
3. For the crust:
 - In a large bowl, whisk together flour, sugar, and baking powder.
 - Cut in butter with a pastry blender or fork until the mixture is crumbly.
 - Stir in egg yolk
 - Press 2/3 of the dough mixture into pan, reserving remaining dough.
4. Pour fruit mixture over the crust
5. To the remaining crust mixture add brown sugar, granulated sugar and optional ingredients. Mix until combined. Sprinkle crumble mixture over the fruit.
6. Bake for 45-50 minutes until fruit begin to bubble and the crust is golden brown.
7. Cool to room temperature or refrigerate before cutting.
8. Refrigerate bars in airtight container for up to one week.

