



RECIPE NO. 005



Zesty

LEMON BLUEBERRY CRUMBLE BARS



♡ Made for slow mornings
& memories worth keeping. ♡

Let's make something delicious.

INGREDIENTS

- 2 cups all-purpose flour
- ½ cup granulated sugar
- ½ teaspoon baking powder
- ¼ teaspoon salt
- ¾ cup cold unsalted butter, cubed
- 1 large egg
- 1 teaspoon vanilla extract
- Zest of 1 lemon

Blueberry Filling

- 2 cups fresh blueberries
- ⅓ cup granulated sugar
- 1 tablespoon cornstarch
- 2 tablespoons fresh lemon juice
- 1 teaspoon lemon zest



LET'S MAKE IT

- 1 Preheat oven to 350°F. Line an 8x8-inch baking pan with parchment paper.
- 2 In a bowl, combine flour, sugar, baking powder, and salt. Cut in the cold butter until the mixture resembles coarse crumbs.
- 3 Stir in the egg, vanilla, and lemon zest until a crumbly dough forms.
- 4 Press about two-thirds of the mixture firmly into the bottom of the prepared pan.
- 5 In another bowl, gently toss the blueberries with sugar, cornstarch, lemon juice, and lemon zest.
- 6 Spread the blueberry mixture evenly over the crust.
- 7 Crumble the remaining dough over the blueberries.
- 8 Bake for 40-45 minutes until the top is lightly golden and the blueberry filling is bubbling.
- 9 Cool completely before slicing. For clean bars, chill for about 30 minutes before cutting.

Recipe Memories



 Made on: _____

♥ Made with: _____

Our rating: ♥ ♥ ♥ ♥ ♥

Memories Made: _____



Make it again? ♥ Yes ♥ Maybe ♥ Not this one

Plan the days. Live the adventures. Remember with heart. ♥