

Blueberry bars

fruity, bright, juicy blueberry bars atop a shortbread crust with a flakey, crumbly topping. like blueberry pie, in bar form!

yield: 20 large bars
ingredients

- 1½ cups sugar, divided
- 1 teaspoon baking powder
- 3 cups all-purpose flour
- ¼ teaspoon salt
- zest and juice of 1 lemon
- 1 cup cold earth balance (or butter), cut into cubes
- 1 egg
- 4 teaspoons cornstarch
- 5 cups frozen or fresh blueberries (if using frozen, do not thaw)

instructions

1. preheat the oven to 375 degrees F and line a 9x13-inch baking pan with parchment paper.
2. in a large bowl, stir together 1 cup of the sugar, the baking powder, flour, salt, and lemon zest. using a pastry cutter or your fingers, work in the earth balance until it is in chunks the size of small peas. add the egg and stir with a fork until the moisture is evenly distributed throughout.
3. press half of the dough into the prepared baking pan to form a smooth crust.
4. in a medium bowl, stir together the remaining ½ cup sugar with the cornstarch. add the lemon juice and stir to combine. add the blueberries and toss until they are evenly coated in the sugar mixture.
5. pour the blueberry mixture on top of the prepared crust, then crumble the rest of the crust mixture over the top.
6. bake 50-60 minutes, until the topping is golden. let the bars cool completely in the pan before removing them and cutting them into bars.