

Blackberry Pie Crumble Bars

Ingredients

Crust/Topping:

- 3 C flour
- 1 1/2 C sugar
- 1 large lemon Zest
- 1/2 C unsalted sweet cream butter cold and cut into cubes
- 3 eggs slightly beaten

Blackberry Filling:

- 4 C blackberries cut in half
- 1 tbsp fresh squeezed lemon juice
- 1 tbsp corn starch
- 3/4 C sugar

Instructions

1. Preheat oven to 350 degrees and line a 9x13 baking dish (OR a 9x9 if you like thicker bars) with parchment paper
2. In a standing mixer, add the flour, sugar, and lemon zest and mix till combined.
3. Add in the butter and mix
4. Using your fingers or a fork, break up the butter into smaller pieces and mix
5. Add in the eggs and mix until a crumbly dough comes together
6. Press half of the dough into the bottom of the backing dish and set aside
7. In a large mixing bowl, combine the blackberries, lemon sugar, cornstarch and sugar and mix until combined
8. Pour the blackberry mixture over the crust and even it out with a rubber spatula
9. Crumble the remaining dough over the blackberry filling
10. Bake in the preheated oven for 35-40 minutes or until the crumble appears slightly golden brown
11. Pull the baking dish out of the oven and set aside to cool completely
12. Cut and ENJOY!!

Serves: Makes one 9x9