



Summer Berry Crumb Bars

Makes: 10-15 servings

Prep Time: 10 minutes Bake Time: 1 hour

Total Time: 1 hour & 10 minutes

- 3 cups (375 grams) all-purpose flour
- 1 & 1/3 cups granulated sugar, divided
- 1 tbsp lime zest
- 1 tsp baking powder
- 3/4 tsp kosher salt
- 1 cup (cold unsalted butter, cubed)
- 1 large egg, lightly beaten
- 1 & 1/2 tbsp cornstarch
- 2 cups fresh raspberries
- 1 cup chopped fresh strawberries
- 1 cup fresh blackberries
- 1 cup fresh blueberries
- 3 tbsp fresh lime juice
- 1 tsp vanilla extract

Preheat oven to 375°F. Lightly grease a 13x9-inch baking pan; line pan with parchment paper, letting excess extend over sides of pan.

In a large bowl, stir together flour, 1 cup (200 grams) sugar, zest, baking powder, and salt. Using a pastry blender, cut in cold butter until pea-size pieces remain. Using a fork, stir in egg until blended and mixture is crumbly. Reserve 1/2 cups dough, and refrigerate. Press remaining 3 1/2 cups dough into bottom of prepared pan. Bake for 30 minutes.

In a large bowl, stir together cornstarch and remaining 1/3 cup (67 grams) sugar. Gently fold in berries, lime juice, and vanilla until combined. Scatter berry mixture over prepared crust. Crumble reserved 1/2 cups chilled dough over berries, pressing to form small clumps. Bake until top is golden, about 30 minutes more. Let cool completely. Refrigerate overnight. Using excess parchment as handles, remove from pan, and cut into bars.

Recipe from Bake from Scratch