



Jammy Raspberry Crumble Bars

Makes: 16 bars

Prep Time: 30 minutes Cook Time: 55 minutes

Total Time: 1 hour & 25 minutes

Ingredients

Crust & Crumble:

- 1 & 1/2 cups (210 g) all-purpose flour
- 1 cup rolled oats
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1/4 tsp cinnamon
- 3/4 cup unsalted butter, melted
- 1/2 cup light brown sugar
- 1/4 cup granulated sugar
- 1 tsp vanilla extract

Filling:

- 2 & 1/2 cups (425 g) fresh raspberries
- 3/4 cup granulated sugar
- 1/8 tsp salt
- 3 tbsp cornstarch
- 1 tsp fresh lemon juice

Instructions

Preheat oven to 350°F and line an 8-inch square baking pan with parchment paper.

Make Crust and Crumble:

Whisk together flour, oats, baking soda, salt, and cinnamon in a medium bowl. Whisk together melted butter, brown sugar, granulated sugar, and vanilla in a large bowl until combined. Add dry ingredients and fold in until incorporated.

Set aside 3/4 cup of dough for topping (chill until ready to use). Press remaining dough evenly into

bottom of prepared baking pan. Bake crust for 14 to 16 minutes, until lightly golden and set. Transfer to a wire rack and cool for 15 minutes.

Make Filling:

Combine raspberries, sugar, salt, cornstarch, and lemon juice in a heavy saucepan over medium-high heat. Bring to a boil, pressing firmly on berries to release juices, about 3 to 4 minutes. Reduce heat to low and simmer for 1 to 2 minutes, until filling is thickened and coats the back of a spoon. Remove pan from the heat and cool filling for 10 minutes.

Spoon raspberry filling over cooled crust and crumble reserved dough over filling.

Bake bars for another 40 to 42 minutes, or until topping is golden and filling slightly bubbly. Cool completely in pan on a wire rack. Just before cutting, chill in the freezer for 15 minutes. Carefully lift parchment and place bars on a cutting board; cut into squares with a sharp knife.

Store crumb bars in an airtight container in the refrigerator up to 3 days. Bring to room temperature before serving.

Recipe by Tutti Dolci