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Raspberry Crumble Bars

Equipment: 8 x 8 or 9 x 9 baking pan Yield 8 bars or 16 squared

Prep time: 20 minutes

Baking Time: 35 - 45 minutes

Here is what you need:

$\frac{3}{4}$ cup granulated sugar

1 $\frac{1}{2}$ stick unsalted softened unsalted butter

1 large egg at room temperature

1 $\frac{1}{2}$ cups all-purpose flour, divided

$\frac{1}{2}$ teaspoon baking powder

$\frac{1}{2}$ teaspoon salt

1 teaspoon almond or vanilla extract

1 cup fresh or frozen raspberries thawed and drained

$\frac{1}{3}$ cup old fashion rolled oats

$\frac{1}{2}$ stick cold unsalted butter

$\frac{1}{2}$ cup light or dark brown sugar

$\frac{1}{2}$ teaspoon cinnamon

Here is how you do it:

Preheat oven to 375 degrees, grease baking pan, and set aside.

Cream together sugar and butter; add egg and extract to the butter and sugar.

Slowly pour in **1 $\frac{1}{4}$ cup flour**, baking powder, and salt mix until blended. Do not over- mix.

Pour batter into prepared pan, and arrange an even layer berries on top. Place in oven to bake for 20 minutes,

In a small bowl, pour in remaining ingredients along with **$\frac{1}{4}$ cup flour**; using your fingertips, pinch and blend in butter to form a crumb topping. Sprinkle on top of fruit. Return pan in to the center of your oven and bake for an additional 15 – 25 minutes, or until a toothpick in the center comes out clean. Cool completely in pan before removing. Cut into bars and serve.