

Blueberry Crumb Bars

Last Updated Tuesday, 29 June 2010 23:43

1/4 cup butter, softened

1 1/2 cups flour

1 1/2 teas. baking powder

1/2 teas. baking soda

1/4 teas. salt

1/4 teas. cinnamon

3/4 cup white sugar

1 egg

2/3 cup buttermilk (well shaken)

1 1/2 cups blueberries tossed with 1 teas. flour

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Streusel Topping

1 cup flour

1/2 cup brown sugar, packed

1/4 teas. salt

1/2 cup butter

Preheat oven to 350 degrees. For streusel topping - mix together flour, brown sugar & salt. Cut in butter with fork or pastry blender until crumbly. Chill.

Spray a 9 in square baking pan with non stick spray or butter and flour if desired. Combine flour, baking powder, baking soda, salt and cinnamon in a medium bowl. Set aside. In a large bowl - beat butter and white sugar until fluffy. Add egg, beat well. Add buttermilk and flour mixture until just combined. Batter will be very stiff. Fold blueberries, tossed with flour into batter. Spoon into prepared pan.

Sprinkle chilled streusel topping over cake. Bake until golden brown and a toothpick stuck in

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the middle comes out clean: 45 to 50 minutes. Let cool completely before cutting into squares.
YUM!!