

Triple Berry Crumb Bars

Ingredients

3 Cups plus 1 heaping tablespoon of flour
1 Cup white sugar, divided
½ Cup of brown sugar
1 teaspoon baking powder
1 teaspoon cinnamon
¼ teaspoon salt
1 Cup (2 sticks) cold butter, cubed
1 large egg
1 teaspoon vanilla
1 pint blueberries
6 oz. raspberries
6 oz. blackberries

Directions

Preheat oven to 375 degrees. Spray a 9 X 13" baking pan with nonstick spray and set aside.

In a medium bowl, add berries, ½ cup white sugar and heaping tablespoon of flour then gently stir to combine. Set aside.

In a large bowl, stir together 3 cups of flour, remaining ½ cup of white sugar, brown sugar, baking powder, cinnamon, and salt. Whisk egg and vanilla together in a small dish then drizzle over the flour mixture and add cubed butter. Use a fork to stir everything together then switch to a pastry cutter or use your finger to blend until small crumbles of butter remain. Scoop a little more than half the crumb mixture into prepared pan then firmly press into an even layer. Pour berries over crust and spread into an even layer. Squeeze handfuls of remaining crumble into clumps with your hand then crumble evenly over berries.

Bake for 38 to 40 minutes or until topping is a light golden brown, rotating pan 180 degrees halfway through. If top browns too quickly cover with tin foil. Uncover for the last 8 to 10 minutes to let crumble get golden brown. Cool completely before cutting into small squares. Store in refrigerator or freezer within 24 hours if you have any left.