

Blackberry Lemon Crumble Bars

PREPARATION: 10 minutes

COOKING: 30 minutes

FOR THE CRUST AND CRUMBLE TOPPING:

1 C sugar
1 t baking powder
3 C all-purpose flour
1/4 t salt

Zest of one lg lemon (about 2 Tbsp)
1 C cold unsalted butter, cut into chunks
1 lg egg, lightly beaten
1 t vanilla extract

FOR THE BLACKBERRY FILLING:

Juice of 1 lg lemon (about 1/4 C)
1/2 C sugar
2 t cornstarch

2.5 C (about 8-9 ounces) fresh blackberries, cut in halves or thirds
1/4 C triple strength [Blackberry Lemon Crumble Bars](#) tea, brewed and cooled

PREHEAT OVEN: Preheat your oven to 375°F. Grease a 9x13-inch baking pan.

PREPARE FILLING: In a small bowl, toss together blackberries, lemon juice, blackberry tea, sugar, and cornstarch. Set it aside.

MAKE CRUMBLE MIXTURE: In a large mixing bowl, whisk together sugar, baking powder, flour, salt, and lemon zest. Cut in the butter and egg until the dough is crumbly.

ASSEMBLE BARS: Pat half of the crumble mixture into the prepared baking pan. Spread the blackberry mixture evenly over the crust. Sprinkle the remaining crumble mixture on top.

BAKE: Bake for 25-30 minutes, until the top is golden brown. Let it cool completely before cutting into bars.