

# Blueberry Bars

**PREP TIME:** 25 minutes

**COOK TIME:** 35-40 minutes

**CHILL TIME:** 1 hour

**TOTAL TIME:** Approximately 2 hours

## CRUST:

1 C all-purpose flour  
1/2 C rolled oats  
1/2 C granulated sugar

1/2 C unsalted butter, melted  
1/4 t salt

## BLUEBERRY COMPOTE:

2 C fresh or frozen blueberries  
1/4 C granulated sugar  
1 T lemon juice  
1 t lemon zest

1/4 C brewed blueberry tea (strong, cooled)  
1 T cornstarch mixed with 1 T water

## CRISPY TOPPING:

1/2 C rolled oats  
1/4 C all-purpose flour  
1/4 C brown sugar

1/4 C unsalted butter, melted  
1/4 C sliced almonds

**PREHEAT THE OVEN** to 350°F. Grease an 8x8-inch baking pan and line it with parchment paper, leaving an overhang on the sides for easy removal.

**PREPARE THE CRUST:** In a medium bowl, mix the flour, rolled oats, sugar, and salt. Add the melted butter and mix until the dough comes together. Press the dough evenly into the bottom of the prepared baking pan. Bake in the preheated oven for 15 minutes, or until lightly golden. Remove from the oven and set aside.

**PREPARE THE BLUEBERRY COMPOTE:** In a medium saucepan, combine the blueberries, sugar, lemon juice, lemon zest, and brewed blueberry tea. Cook over medium heat, stirring occasionally, until the blueberries start to break down, about 5-7 minutes. Add the cornstarch mixture and continue to cook, stirring constantly, until the compote thickens, about 2-3 minutes. Remove from heat and let cool slightly.

**PREPARE THE CRISPY TOPPING:** In a medium bowl, mix the rolled oats, flour, brown sugar, melted butter, and sliced almonds until well combined.

**ASSEMBLE THE BARS:** Spread the blueberry compote evenly over the pre-baked crust. Sprinkle the crispy topping evenly over the blueberry compote.

**BAKE:** Return the pan to the oven and bake for an additional 20-25 minutes, or until the topping is golden brown and the filling is bubbly. Allow the bars to cool completely in the pan on a wire rack.

**CHILL:** Once cooled, refrigerate the bars for at least 1 hour before serving. These bars taste great when served cold!