

Blueberry Lemon Bars

A refreshing bar with a shortbread crust, filled with fresh blueberries and lemon zest, and topped with a lemon oat crumble.

PREP TIME: 20 minutes

COOK TIME: 35 minutes

CRUST:

1 C All-Purpose Flour
1/4 C Sugar

1/2 C Butter (cold, cubed)

FILLING:

1 C Fresh Blueberries
1/4 C Sugar

1 T Lemon Zest
1/4 C Brewed and Chilled Blueberry tea

CRUMBLE TOPPING:

1/2 C Rolled Oats
1/4 C All-Purpose Flour
1/4 C Brown Sugar

1 T Lemon Zest
1/4 C Butter (cold, cubed)

PREHEAT oven to 350°F. Grease an 8x8 inch baking pan.

COMBINE flour and sugar for the crust in a bowl. Cut in butter until the mixture resembles coarse crumbs. Press into the bottom of the prepared pan. Bake for 10 minutes.

MIX blueberries, sugar, lemon zest, and Blueberry tea in a bowl. Spread over the partially baked crust.

COMBINE oats, flour, brown sugar, and lemon zest for the crumble topping. Cut in butter until the mixture resembles coarse crumbs. Sprinkle over the filling.

BAKE for 25-30 minutes or until the topping is golden brown.

COOL before cutting into bars.