

Blackberry Crumble Bars

Makes nine squares



Ingredients

For the Crumble Topping

- 6 tablespoons unsalted butter, melted
- ½ cup brown sugar, lightly packed
- ½ teaspoon kosher salt
- ¾ cup all-purpose flour

For the Bar Batter

- 1 stick unsalted butter, at room temperature
- 1 cup confectioners' sugar
- ½ teaspoon pure vanilla extract
- 2 eggs, at room temperature
- ¾ cup all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon kosher salt
- 2 cups fresh blackberries

Steps

1. Preheat oven to 350°F. Grease an 8" square baking dish. Cut a piece of parchment paper to fit the bottom of the pan leaving an overhang on two sides. Spray the paper with non-stick spray or canola oil.
2. **Make the topping.** In a medium-sized bowl, combine with a fork the melted butter, brown sugar, salt and ¾ cup flour until large crumbs form. Refrigerate until ready to use.
3. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and confectioners' sugar until they are light and fluffy. Add the vanilla and beat. Then add the eggs, one at a time, beating in between. Scrape down the sides of the bowl and add in the flour mixture. Stir until just combined.
4. Spread batter evenly into the prepared pan. Sprinkle with blackberries and then the chilled topping.
5. Bake until the edges are golden and a toothpick inserted into the center comes out clean (some crumbs may be attached) – about 40 minutes. Cool completely in the pan.
6. Using the paper overhang, pull out the cake onto a work surface and cut into nine squares. Bars can kept in an airtight container at room temperature for 3 days.