

# STRAWBERRY CRUMB BARS

## Ingredients

1/2 cup white sugar

1/2 teaspoon baking powder

1-1/2 cups all-purpose flour

1/4 teaspoon salt

1/2 cup very cold butter, (8 Tablespoons or 1 stick of butter)

1 egg, beaten

1 teaspoon vanilla

2 cups fresh strawberries, chopped

1/3 cup white sugar

2 teaspoons cornstarch

## Instructions

Preheat the oven to 375 degrees F.

Place parchment paper on the bottom of the 8×8 pan that hangs over the side of the pan. (This is to make it easier to remove the Strawberry Crumb Bars after cooking.)

In a medium bowl, stir together 1/2 cup white sugar, flour, baking powder and salt.

Using a fork or a pastry cutter, cut the butter into the flour mixture. (VERY IMPORTANT: Make sure the butter is very cold.) Work with the dough until the pieces are very small. Dough will be crumbly. You can also pulse in a food processor to until you get pea sized crumbs.

In a separate measuring cup or small bowl, beat an egg with a fork. Add the egg and vanilla to the flour mixture, and combine until you have a crumbly mixture.

Pat half of the dough evenly into the bottom of the prepared pan.

In another bowl, stir together 1/3 cup sugar and cornstarch. Stir in the strawberries.

Spoon the strawberry mixture evenly over the bottom crust.

Crumble the remaining dough over the strawberry filling layer.

Bake in a preheated oven for 45 minutes, or until top is slightly golden brown. (My oven runs hot and baked in about 38 minutes.)

Cool completely before cutting into squares. I recommend refrigerating until ready to serve.