



Cost: \$8.14 recipe / \$0.90 serving



Blueberry Pie Bars

Servings	Prep	Cook	Total
9	20 minutes	1hr 5 minutes	1hr 25 minutes

INGREDIENTS

Crumb Topping:

- 1/2 cup all-purpose flour (\$0.06)
- 1/2 cup sugar (\$0.17)
- 1/2 tsp ground cinnamon (\$0.04)
- 1/4 cup salted butter, melted (\$0.36)

Crust Ingredients:

- 1 Tbsp salted butter for pan + 1 stick chilled and cubed salted butter (1/2 cup) (\$0.86)
- 1 1/2 cups flour (\$0.18)
- 1/2 cup sugar (\$0.17)
- 1/4 cup brown sugar (\$0.23)
- 1 tsp cinnamon (\$0.08)

Blueberry Filling Ingredients:

- 1 large egg (\$0.14)
- 1/2 cup plain Greek yogurt (\$0.82)
- 1/4 cup sugar (\$0.08)
- 2 Tbsp lemon juice (\$0.12)
- 2 Tbsp AP flour (\$0.01)
- 2 tsp corn starch (\$0.01)
- 1 tsp vanilla extract (\$0.47)
- 3 cups frozen blueberries (\$3.72)

Icing Ingredients:

- 1 cup powdered sugar (\$0.50)
- 2 Tbsp lemon juice (\$0.12)

INSTRUCTIONS

1. Gather crumb topping ingredients. Preheat oven to 350F.
2. Mix melted butter, flour, cinnamon, and sugar together with a fork until crumbly. Transfer to the refrigerator, covered.
3. Gather crust ingredients.
4. Butter 8x8" baking dish with 1 Tbsp butter, getting into the corners and up the sides of the pan. You could line your pan with parchment (especially helpful if your pan has some nicks in it and dough tends to stick), but I didn't need to.
5. Cube the whole stick of butter.
6. Combine dry ingredients for crust in a medium-size mixing bowl with a fork or whisk: flour, sugar, brown sugar, and cinnamon.
7. Add the cold, cubed butter to the dry crust mix and, using clean hands, press the butter and dry mix together until there are no cubes left and you have worked most of the dry mixture into the butter. It's ok if there's a little dry mix without much butter on it. This will give your crust a nice texture.
8. Pour the crust mixture into the buttered 8x8" baking dish, leveling it out and gently pressing the crust down.
9. Gather filling ingredients.
10. Combine wet filling ingredients in a medium mixing bowl with a whisk: 1 egg, ½ cup plain Greek yogurt, 2 Tbsp lemon juice, and vanilla extract.
11. Next, add the flour and the cornstarch to the wet mixture. Gently whisk until there are no lumps.
12. Fold in the frozen blueberries.
13. Pour the filling mixture on top of the crust in the baking dish.
14. Remove crumb topping from the refrigerator and pour it over the blueberry filling layer. I like to be a little strategic about this, so I can still see some of the blueberries underneath. Big lumps of crumb topping are great!
15. Bake for 1 hour and 5 minutes, or until the top is slightly golden and the blueberry filling no longer jiggles. Allow the blueberry bars to completely cool before you cut them or if you opt to ice them, at least 1 hour on the counter (do not transfer to the fridge to speed cooling process, your crumb topping will get mushy.)



INSTRUCTIONS CONTINUED

16. Gather icing ingredients just before you're ready to ice your bars,
17. Mix powdered sugar and lemon juice. Cover until you're ready to ice. If it hardens a little bit, just give it a good stir until it is completely smooth again before icing!
18. Drizzle the icing over the top of the completely cooled blueberry bars. Cut into squares and serve at room temperature!

STORAGE

Refrigerator: 3-5 days in an airtight container or covered with plastic wrap.

Freezer: Up to 2-3 months if wrapped well. Wrap the cooled bars tightly in plastic wrap and aluminum foil to prevent freezer burn. Thaw it in the refrigerator overnight before serving.