

Foodnity Recipes

Blueberry Crumble Bars – Easy Homemade Dessert

15 min Prep time	**25 min** Cook time	**40 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups fresh blueberries
- [ ] 1 cup all-purpose flour
- [ ] 1/2 cup rolled oats
- [ ] 1/2 cup brown sugar
- [ ] 1/4 cup unsalted butter, cold and cubed
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] 1/4 tsp salt

Crumble Topping

- [ ] 1/2 cup all-purpose flour
- [ ] 1/3 cup brown sugar
- [ ] 1/4 cup rolled oats
- [ ] 4 tbsp cold unsalted butter, diced
- [ ] Pinch of cinnamon (optional)

Instructions

1. Preheat oven to 350°F (175°C). Line a 9×13-inch baking pan with parchment.
2. In a bowl, combine blueberries, 1 tbsp flour, lemon zest, and vanilla; toss gently and set aside.
3. For the crumble, whisk together 1/2 cup flour, brown sugar, oats, and a pinch of salt; cut in cold butter using a pastry cutter until the mixture resembles coarse crumbs.
4. Spread the blueberry mixture evenly in the pan. Sprinkle the crumble topping over the fruit, patting lightly.
5. Bake for 25-30 minutes, until the topping is golden and the berries are bubbling. Let cool on a wire rack before cutting into bars.

Nutrition per serving

210 kcal	2 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the crumble looks dry before baking, drizzle a tablespoon of milk over it.
- For extra tang, add a splash of lemon juice to the berries.
- Watch the edges; they can brown quickly—if needed, cover with foil halfway through.