

Foodnity Recipes

Huckleberry Crumb Bars

Buttery crumb bars packed with fresh huckleberries, perfect for a cozy treat.

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

Ingredients

Main Ingredients

- [ ] 2 cups fresh huckleberries
- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/2 cup unsalted butter, cold and cubed
- [ ] 1/2 cup brown sugar, packed
- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] Zest of 1 lemon

For the Glaze (optional)

- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp lemon juice

Instructions

1. Preheat the oven to 350°F (175°C). Lightly grease a 9×13-inch baking pan.
2. In a bowl, combine flour, brown sugar, and granulated sugar. Cut in the cold butter until the mixture resembles coarse crumbs.
3. Press half of the crumb mixture into the bottom of the pan, creating an even layer.
4. Scatter the huckleberries over the base, then sprinkle the remaining crumb on top. Add lemon zest for a subtle lift.
5. Bake for 20-25 minutes, until the top is golden and the berries are bubbling. Let cool before slicing and drizzling glaze if desired.

Nutrition per serving

260 kcal	3 g	38 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the crumb seems dry, add a tablespoon of cold water and mix gently.
- For extra shine, brush the top with a light egg wash before baking.
- Serve with a dollop of whipped cream for an indulgent touch.