



This delicious dessert reminds me of many summers we spent in Maine and all of the roadside stands selling wild blueberries. I love their simplicity.

blueberry crumble bars

MAKES 15 TO 18 BARS

1. Preheat the oven to 350 degrees F. Spray a 9 x 13-inch baking dish with cooking spray, or brush with butter.
2. In the bowl of a stand mixer, or in a large bowl using an electric hand mixer, cream together the butter, brown sugar, and granulated sugar. Add the egg and vanilla and combine. Stir in the flour, oats, salt, and baking powder until incorporated. In a medium bowl, stir together the blueberries, lemon juice, sugar, and tapioca and set aside.
3. Press half of the crumble mixture into the bottom of the prepared pan. Spread the blueberry mixture evenly over the crust. Gently crumble the remaining crust mixture over the blueberries. Bake for 45–50 minutes, until lightly golden brown. Cool completely before cutting into bars.

1 cup (2 sticks) unsalted butter
1 cup firmly packed brown sugar
1 cup granulated sugar
1 large egg, room temperature
2 teaspoons pure vanilla extract
3 cups all-purpose flour
2 cups old-fashioned rolled oats
1 teaspoon kosher salt
1 teaspoon baking powder
3 cups fresh or frozen blueberries
3 tablespoons freshly squeezed lemon juice
¼ cup granulated sugar
3 tablespoons instant tapioca