

## *Idiot's Kitchen Recipe – Blueberry Streusel Bars*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from Driscolls



### Ingredients:

2 pints fresh blueberries (about 2 ½ cups)  
½ cup sugar  
1 Tablespoon cornstarch  
Juice from ½ lemon (about 1 Tablespoon)  
Zest from ½ lemon (about 2 teaspoons)  
1 ½ cups flour  
1 cup cornmeal  
½ teaspoon salt (use ¼ teaspoon if you have salted butter)  
2 sticks unsalted butter, softened at room temperature (1 cup)  
¾ cup sugar  
1 teaspoon vanilla

Preheat the oven to 350 degrees.

Using a microplane or small grater, remove the zest from about half of a lemon. Set aside.

Rinse and drain the blueberries. Put the berries, ½ cup sugar, 1 Tablespoon cornstarch, and the juice of half a lemon in a medium sauce pan over medium heat. Bring to a boil and stir often until the sugar dissolves and a blueberry syrup forms. Boil and cook for about 5 minutes to thicken but not so long that the berries start to fall apart. Remove from the heat, add the lemon zest, and set aside to continue to thicken.

For the crust, mix 1 ½ cups flour, 1 cup cornmeal, and ½ teaspoon salt in a medium bowl. Whisk to combine thoroughly and set aside.

Use the wrappers from the butter to grease the inside of a 9 inch baking dish.

In another bowl, or the bowl of an electric mixer, combine 2 sticks (1 cup) softened butter with ¾ cup sugar. Cream the butter and sugar together at medium speed until light and fluffy. Add 1 teaspoon vanilla and stir to combine. With the mixer on the lowest speed, slowly add the flour/cornmeal mixture

to the butter. Mix only until the flour is incorporated into the butter. The batter should be very crumbly. Scrape down the sides of the bowl, but do not be tempted to over mix.

Press half of the crumbly crust mixture evenly into the bottom of your baking dish. Put the remainder of the crust in the refrigerator to stay cool. Bake the crust at 350 degrees for 25 minutes until golden brown around the edges.

Remove the crust from the oven and pour the blueberries over the top. Be sure to scrape all of the blueberry syrup out of the pot. Crumble the remaining crust mixture over the top of the blueberries. Return to the oven and bake at 350 degrees for an additional 40 minutes until the berries are bubbly and the crust is golden brown.

Cool completely and then cut into squares.