

BLACKBERRY CRUMBLE BARS

INGREDIENTS

Crumble Base Ingredients

- 1 ½ cups (195g) plain flour
- 1 ¼ cups (125g) rolled oats
- ¾ cup (150g) brown sugar, packed
- ½ tsp baking powder
- ¾ cup (125g) butter, melted

Blackberry Filling Ingredients

- 2 cups fresh blackberries
- 2 tbsp brown sugar
- 1 tbsp cornflour
- 2 tsp lemon zest
- 2 tbsp lemon juice
- ⅓ cup Local Blackberry Jam (or similar)

MAKES APPROX 12 BARS



METHOD

Crumble & Base

- Preheat the oven to 180 degree (fan forced).
- Line a 20cm x 20cm square tin with baking paper.
- In a bowl, mix together the flour, oats, brown sugar and baking powder.
- Pour in the melted butter and mix to combine. The mixture should be very crumbly, but not so dry that it won't come together.
- Press about ⅔ of the mix into the bottom of the baking pan.
- Tightly pack the crust and bake for 10 minutes. Place the remaining crumble in the fridge.

Blackberry Filling

- While the crust bakes, make the filling.
- In a bowl, add 1 ½ cups of the blackberries and the brown sugar. Set aside the remaining berries.
- Give the berries and sugar in the bowl a rough mash up to combine, squash the berries and then add cornflour, zest, juice and jam.
- Pour the filling over the pre-baked crust and scatter the remaining blackberries on top.
- Top with the remaining crumble and bake for approx 35 minutes. The surface should be a little bit golden and the edges may be bubbly.
- Allow the bars to cool and set at room temperature for about 60 minutes.
- Cut and enjoy!