



Fresh Blackberry Crumble Bars

Savannah · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

3 hrs 20 mins

Description

Fresh blackberries just sing summer dont they Heres a great way to use up some fresh blackberries that isnt a pie or cobbler Serve them for breakfast or as an afternoon pickmeup with a glass of cold milk or some coffee or tea

Ingredients

— - 6 tablespoons seedless blackberry jam - 3 cups fresh blackberries - $\frac{1}{4}$ cup white sugar - 3 tablespoons cornstarch - $\frac{1}{2}$ teaspoon kosher salt - cooking spray - $\frac{3}{4}$ cup uncooked quick-cooking oats - 1 cup flour - $\frac{1}{2}$ cup packed light brown sugar - $\frac{1}{2}$ cup sliced almonds - $\frac{1}{4}$ teaspoon ground cinnamon - $\frac{1}{2}$ teaspoon baking soda - $\frac{1}{4}$ teaspoon kosher salt - $\frac{1}{2}$ cup unsalted butter

— melted

Instructions

1. Combine blackberries
2. blackberry preserves
3. white sugar
4. cornstarch
5. and 1/8 teaspoon kosher salt in a small saucepan. Heat on medium-high heat
6. stirring constantly
7. until the mixture comes to a boil. Reduce heat to medium
8. and continue stirring
9. occasionally
10. 7 to 10 minutes
11. making sure the mixture doesn't stick to the bottom of the pan. When the mixture has thickened
12. remove from the heat and allow to cool. Preheat the oven to 350 degrees F (175 degrees C) and line an 8x8-inch baking pan with a large piece of parchment paper
13. covering the bottom and coming up on 2 sides
14. to make a sling. Spray parchment paper and exposed sides of the pan with cooking spray. Combine oats
15. flour
16. light brown sugar
17. sliced almonds
18. cinnamon
19. soda
20. and salt in a bowl; stir until well mixed. Drizzle in melted butter
21. tossing and stirring the crumble ingredients until the flour and oats are incorporated. Spread out 2 cups of the crumble mixture onto the prepared pan
22. using finger tips or the bottom of a measuring cup to firmly flatten and smooth. Pre-bake in the preheated oven about 10 minutes. Remove from oven and allow to cool for 5 minutes. Pour filling over the crust
23. and sprinkle on remaining crumble mixture evenly over the top. Return the pan to the oven and bake until the top is lightly browned and the filling is bubbly
24. about 40 minutes. Cool completely in the pan
25. 1 to 2 hours. When the bars are cool
26. use the parchment to lift the them out of the pan. Cut into 9 servings
27. and serve at room temperature. Refrigerate any leftovers. Bibi Cooling Time This recipe requires a lot of cooling time
28. to allow for proper setting of the filling. Cooling time may change depending on the temperature in your home. Optimum times are given
29. but you may accelerate the process by using the refrigerator for part of the cooling time.