



"The recipe for these delicious **Blueberry Crumb bars** is courtesy of **Mrs. Zimmerman**, a local Hamilton teacher. This Zimmerman family favourite is easy and quick to make!"

April's Recipe!

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Blueberry Crumb Bars

- ½ cup white sugar
- ½ cup brown sugar
- 3 cups flour
- 1 tsp baking powder
- 1 cup butter
- 1 egg
- 1 tsp cinnamon
- 1 tsp nutmeg
- 4 cups berries
- ½ cup white sugar
- 3 tbsp cornstarch (or more)



Preheat oven to 375. Grease 9 x 13 baking pan.
In a medium bowl stir sugars, flour and baking powder. Mix in cinnamon and nutmeg. Blend in butter and egg (will be crumbly). Pat half into prepared pan.
Stir together sugar and cornstarch. Gently mix in berries. Sprinkle over crust. Crumble remaining dough over berries.
Bake 45 minutes or until slightly brown. Cool completely.

(This recipe can also be made with raspberries, peeled and sliced apples or peeled and sliced peaches.)