



JERNEJ KITCHEN

RASPBERRY CRUMBLE BARS (SO GOOD!)

Raspberry Crumble Bars are an amazing, easy summer recipe. The crumble is crunchy and buttery and the raspberries fresh, light and fruity. So good!

MAKES 12 - 16 BARS
PREPARATION: 15 MINUTES
BAKE: 35 MINUTES
TOTAL TIME: 50 MINUTES

CRUMBLE

420 g all-purpose flour (14.8 oz or 3 1/2 cups)

180 g sugar (6.3 oz or 3/4 cup + 1 tbsp)

80 g light brown sugar (2.8 oz or 1/2 cup)

1 tbsp baking powder

225 g cold butter (2 sticks)

2 eggs

zest of 1/2 lemon

1/2 tsp vanilla extract (optional)

RASPBERRY LAYER

100 g powdered sugar (3.5 oz or 1 cup - 1 tbsp)

500 g fresh raspberries (1.1 pound) (frozen would work too)

2 tbsp cornstarch

juice of 1/2 lemon

1 tbsp raspberry liqueur or kirsch (optional)

CRUMBLE

Add all-purpose flour, sugar, brown sugar, and baking powder to a large bowl. Stir to combine. Add cold butter cubes. Using your fingertips, rub the butter into the flour mixture until there are no lumps or chunks of butter left. Add lemon zest and eggs. Stir to combine using a spatula, then knead with your hands until the dough comes together. Don't overwork it. It should remain crumbly. Press 2/3 of the crumble into the bottom of the baking dish (20 cm x 30 cm or 8-inch x 12-inch) lined with parchment paper. Keep the rest of the crumble dough chilled in a fridge. Preheat your oven to 190 °C / 370 °F.

RASPBERRY LAYER

Wash the raspberries and dry them. The easiest and fastest way to try them is to use a salad spinner. Place into a bowl and add powdered sugar, cornstarch, lemon juice, and raspberry liqueur (optional). Stir to combine well using a spatula. Spread the raspberry mixture over the crumble in the baking dish and sprinkle with the rest of the crumble dough.

BAKE AND SERVE

Place the raspberry crumble to the preheated oven and bake for 35 - 40 minutes at 190 °C / 370 °F. Cool the baked raspberry crumble bars to room temperature then slice and serve. Enjoy. Store in an airtight container in a fridge for up to 3 days.

TOOLS AND EQUIPEMENT

large bowl

baking dish (20 cm x 30 cm or 8-inch x 12-inch)

spatula

