



Recipe



Blueberry Pie Bars

Ingredients

For the dough:

1 ½ cups all purpose flour

¾ cup sugar

¾ cup cold butter cut into cubes

Pinch of salt

For the filling:

2 large eggs

½ cup sour cream

1 cup sugar

½ cup all purpose flour

3 cups fresh blueberries

Directions:

For the dough:

1. Preheat oven to 350°.
2. In the bowl of your mixer, dump in flour, sugar, butter and salt.
3. Beat with the paddle attachment for a few minutes until the dough comes together in small chunks.
4. Press half of the dough into the bottom of a greased 9X9 pan.
Set aside remaining dough.
5. Bake the dough for 10 minutes.
Let cool for 10 minutes

For the filling:

1. Whisk the eggs in a large bowl.
2. Add sugar, sour cream and flour to the eggs. Mix well and then add in blueberries.
3. Pour blueberry mixture over baked crust and spread evenly.
4. Use your hands to squeeze together chunks of the reserved dough.
Spring on top of the blueberry mixture.
5. Bake for 50-60 minutes.
6. Let cool for 1 hour before serving.