



## BLUEBERRY LEMON SQUARES

Fresh or frozen blueberries work equally well in these simple and delicious dessert bars. Once cooled, they transport well and don't need refrigeration, making them a perfect choice for a July Fourth picnic.

**MAKES 15 SERVINGS**

### CRUST

- 1 cup butter, softened**
- 1 cup confectioners' sugar**
- 1 teaspoon vanilla extract**
- 2 cups all-purpose flour**

### FILLING

- ½ cup granulated sugar**
- 3 tablespoons all-purpose flour**
- Juice and zest of 1 lemon**

- ¼ teaspoon salt**
- 3 eggs**
- 2 cups fresh or frozen unsweetened blueberries**

Heat the oven to 400 degrees.

To make the crust, coat a 9-inch square baking dish with cooking spray.

In a medium bowl, use an electric mixer on low to beat together the butter, confectioners' sugar and vanilla until fluffy. Add the flour and beat just until the mixture forms small crumbs.

Press about ⅔ of the crumb mixture evenly over the bottom of the prepared baking dish. Set the remaining mixture aside.

Bake for 12 to 15 minutes, or until lightly browned. Reduce the oven to 350 degrees.

Meanwhile, make the filling. In a medium bowl, mix the sugar, flour, lemon zest and salt. Add the eggs and lemon juice, then whisk until smooth.

Spread the blueberries in an even layer over the crust. Pour the filling over the blueberries. Sprinkle the reserved crumb mixture evenly over the top. Bake for 30 to 40 minutes, or until the crumb topping is golden and the filling is puffed.

Transfer to a wire rack and let cool completely. Cut into squares.

### Nutrition facts per serving:

250 calories, 13 g fat, 8 g saturated fat, 68 mg cholesterol, 31 g carbohydrates, 3 g protein, 119 mg sodium, 1 g fiber