



Raspberry Crumb Bars



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Introduction

Raspberry crumb bars are a perfect blend of sweet and tart flavors, offering a delicious treat that's both satisfying and delightful. These bars feature a buttery crumb crust and topping that envelops a vibrant raspberry filling, making them an irresistible dessert ideal for sharing at gatherings or enjoying as a midday snack. The simplicity of the ingredients and the ease of preparation make these bars a favorite for both seasoned bakers and novice cooks alike.

Detailed Ingredients with measures

- 2 cups all-purpose flour
- 1 cup granulated sugar
- 1/2 teaspoon salt
- 1 cup unsalted butter, softened
- 1 teaspoon vanilla extract
- 1 cup fresh or frozen raspberries
- 2 tablespoons cornstarch
- 1 tablespoon lemon juice

Prep Time

The preparation time for raspberry crumb bars is approximately 15 minutes. This quick prep allows you to swiftly move on to the baking phase, making it a convenient option for a last-minute dessert or treat.

Cook Time, Total Time, Yield

- Cook Time: 35 minutes
- Total Time: 50 minutes
- Yield: 12 bars

These raspberry crumb bars are easy to make in batches, perfect for serving at parties or for a delicious weeknight dessert. Enjoy the wonderful taste of homemade bars that are sure to impress!



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C) and prepare a 9×9-inch baking dish by greasing it lightly or lining it with parchment paper for easy removal.

Step 2: Prepare the Crust

In a medium-sized mixing bowl, combine flour, oats, brown sugar, and salt. Mix in the melted butter until crumbly.

See also Delightful Raspberry Cream Cheese Bites

Step 3: Press the Crust

Take about two-thirds of the crumb mixture and press it firmly into the bottom of the prepared baking dish. Ensure it is evenly distributed.

Step 4: Add the Raspberry Filling

Spread the raspberry filling evenly over the crust, making sure to cover it completely.

Step 5: Add Topping

Sprinkle the remaining crumb mixture on top of the raspberry filling, covering it evenly.

Step 6: Bake the Bars

Place the baking dish in the preheated oven and bake for approximately 30 to 35 minutes, or until the top is golden brown.

Step 7: Cool and Cut

Once baked, remove the bars from the oven and allow them to cool in the pan. Once cooled, cut into squares or bars as desired.

Notes

Note 1: Berry Substitutions

Feel free to substitute with other berries like blueberries or blackberries if desired.

Note 2: Storage

Store the bars in an airtight container at room temperature for up to 3 days, or refrigerate for an extended shelf life.

Note 3: Serving Suggestions

These bars can be served plain or topped with whipped cream or ice cream for a delightful treat.



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Cook techniques

Making the Crust

The crust for the raspberry crumb bars is created by combining flour, sugar, butter, and salt. It's essential to mix these ingredients until crumbly before pressing them into the baking dish.

Preparing the Filling

For the filling, fresh or frozen raspberries can be used. They are mixed with sugar and cornstarch to create a sweet and slightly thick mixture that holds together when baked.

See also [Shrimp Macaroni Salad Recipe for a Tasty Dish](#)

Creating the Crumb Topping

The crumb topping is made using similar ingredients to the crust, with the addition of oats for texture. This mixture should be combined until it resembles coarse crumbs before sprinkling over the raspberry filling.

Baking Techniques

Baking at the correct temperature ensures the bars are cooked evenly and develop a golden brown crust. Keep a close eye on them as baking times may vary based on your oven.

FAQ

Can I use frozen raspberries?

Yes, frozen raspberries work well in this recipe. Just be sure to thaw and

drain them before using to prevent excess moisture.

How do I store the raspberry crumb bars?

These bars can be stored in an airtight container at room temperature for up to three days or refrigerated for a longer shelf life.

Can I substitute other fruits?

Absolutely! You can substitute other berries or fruits like blueberries, strawberries, or even peaches, depending on your preference.

What if I don't have oats?

If you don't have oats, you can simply increase the amount of flour in the crumb topping to maintain the right texture.

Can I make these bars gluten-free?

Yes, you can use a gluten-free flour blend to substitute for regular flour in both the crust and crumb topping.



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Conclusion

Raspberry crumb bars are a delightful treat that offers a perfect balance of tartness from the raspberries and sweetness from the crumb topping. They are easy to make and are ideal for serving at gatherings or enjoying as a snack. With their appealing texture and flavor, these bars are sure to please anyone looking for a delicious dessert.

See also Cheesy Chicken Parmesan Sliders

More recipes suggestions and combination

Mixed Berry Crumb Bars

Combine raspberries with blueberries and blackberries for a vibrant mix of flavors in your crumb bars.

Peach Crumb Bars

Substitute raspberries with fresh peaches for a summery twist that adds a sweet and juicy flavor.

Lemon Crumble Bars

Use lemon filling instead of raspberry to create a bright and zesty dessert that's refreshing and tangy.

Chocolate Raspberry Crumb Bars

Layer chocolate chips into the crumb mixture for a decadent addition that complements the raspberry filling beautifully.

Oatmeal Crumb Bars

Incorporate oats into the crumb topping for added texture and a wholesome feel to your dessert.



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