

# **Best Blueberry Bars**

Hazel Blue Acres – Silvana, WA

16 Servings

**1 2/3 cup flour (or spelt or oat flour)**

**¾ tsp. baking powder**

**¼ tsp. salt**

**2/3 cup sugar (unrefined if desired)**

**¾ cup butter (or coconut oil or almond butter)**

**3 tbsp. milk of choice**

**1 tsp. vanilla extract**

**3 cups fresh OR frozen blueberries (bake a little longer if using frozen)**

**1 tbsp. cornstarch (or arrowroot)**

**2 tbsp. pure maple syrup (or sweetener of choice)**

1. Preheat oven to 350 F.
2. Stir together the flour, baking powder, salt & sugar
3. Cut in the butter.
4. Combine the milk & vanilla and stir into the butter mixture.
5. Press half the dough very firmly into the bottom of an 8x8 inch pan. This is about 1 ½ cups.
6. Toss the blueberries in a bowl with the cornstarch and maple syrup.
7. Spread the blueberry mixture over the dough in the pan.
8. Sprinkle all the remaining dough evenly over everything. Press down firmly.
9. Bake for 50 minutes.  
Remove from oven, let cool, then chill in the refrigerator before cutting into bars.