

Blueberry Apple Pie Bars

Servings: 16

Prep Time: 25+ min

Freeze Time: 1 hr 10 min



INGREDIENTS

Filling

- 2 cups frozen blueberries
- 2 apples, cored, peeled and chopped
- 1/2 cup granulated sugar
- 1 tsp lemon zest
- 1/2 tsp ground cinnamon
- 2 tbs lemon juice
- 4 tsp cornstarch
- 1 tsp vanilla extract

Crust

- 2 1/4 cups quick rolled oats
- 1 1/2 cups all-purpose flour
- 3/4 cup packed brown sugar
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 cup unsalted butter, cold and cut into cubes
- 1 tsp vanilla extract

INSTRUCTIONS

Filling

- 1 In a large skillet set over medium heat, combine blueberries, apples, sugar, lemon zest and cinnamon; cook, stirring often, for 10 to 15 minutes or until apples are tender and sugar dissolves.
- 2 Whisk together lemon juice, cornstarch and vanilla until smooth; whisk into fruit mixture. Bring to boil; cook, stirring, for 1 to 2 minutes or until thickened. Place plastic wrap directly on the surface of the mixture to prevent skin from forming; let cool completely.

Crust

- 1 Meanwhile, preheat oven to 350°F. Line 9-inch square baking pan with enough parchment paper to overhang edges; set aside.
- 2 Whisk together oats, flour, brown sugar, baking soda and salt; cut in butter with pastry blender or fingertips until mixture resembles coarse crumbs. Add in vanilla.
- 3 Press half of the mixture into the prepared pan. Spread apple and blueberry filling evenly over top. Sprinkle with the remaining oat mixture, pressing lightly.
- 4 Bake for 40 to 50 minutes or until crust is golden and filling is bubbling. Let cool completely on rack. Remove from pan and cut into bars.

Notes

- Toss 1/4 cup chopped nuts with the remaining oat mixture to sprinkle over the top of the filling if desired.

