

Lemon Raspberry Crumble Bars

Poetry & Pies

prep time: 25-30 minutes (if making lemon curd)

bake time: 25-30 minutes

total time: 1 hour

servings: 9-16



Ingredients

- 2 cups (240g) flour, spooned and leveled then sifted
- ¼ teaspoon (2g) finely ground sea salt (omit if using salted butter)
- 1 cup (227g) unsalted European style butter, softened
- ⅔ cups (87g) powdered sugar
- 1 tablespoon (13g) [vanilla extract](#)
- zest of 1-2 large lemons
- half a batch of [tart and creamy lemon curd](#) (or one jar store bought)
- one batch [raspberry jam](#) (or one jar store bought)

Instructions

1. If using homemade, make the lemon curd and raspberry jam ahead of time, letting it cool in the fridge at least one hour.
2. Preheat oven to 350F/175C. Line an [8x8 pan](#) with [parchment](#). (One easy way to do this is to turn the pan upside down and fold the parchment around it, then flip the pan over and place it in with the folds.)
3. Finely zest your lemons using a [microplane zester](#).
4. In a small bowl, whisk together flour and salt. Set aside. (Optionally, you can just add the flour and salt to the butter once it's blended).
5. In a medium bowl (or the bowl of a stand mixer--I couldn't use mine because it does best with larger quantities), whip the butter with a handheld electric mixer on high until creamed, about 30 seconds. Add the powdered sugar and

mix on high until light and fluffy, about 1 minute. Add vanilla then mix, starting on low then increasing to high to fully incorporate.

6. Scrape the bowl then sift in the flour. Add the lemon zest and mix on low until fully incorporated. It will be crumbly at first then will suddenly start to stick to the beaters and pull away from the sides of the bowl. At this point, stop mixing.
7. Press about $\frac{2}{3}$ of the dough into the bottom of the pan, being sure to seal the edges so the curd doesn't seep underneath.
8. Bake 15-20 minutes, until it is matte in appearance and just barely begins to turn golden. You can then let it cool before the next step, but that's not necessary.
9. Spread about 1 cup of curd on the crust. Then spread about one cup of raspberry jam over the curd. Optionally, you can freeze the pan after spreading the curd to create more distinct layers, but it's not necessary.
10. Crumble the remaining dough on top. Don't worry if there are some gaps with curd showing through.
11. Bake about 10-12 minutes more, until the crumbles are matte and the edges begin to turn golden. Let cool completely in the pan.

Enjoy! Bars will last loosely covered for 3-5 days. An airtight container will actually cause them to soften after a day, so cover loosely.