



Strawberry Limoncello Crumble Bars

A delicious crust, fresh fruit filling; and perfect crumb pie topping

Crust Layer

1-1/2 cups all-purpose flour
1/3 cup granulated sugar
1-1/2 teaspoons baking powder
1/2 cup cold unsalted butter, cubed
1 large egg
1 teaspoon Limoncello liqueur

Middle Fruit Layer

3/4 cup granulated sugar
3 Tablespoons cornstarch
3-1/2 cups sliced (1/2 inch thick) strawberries
1 Tablespoon Limoncello liqueur

Top Crumble Layer

- 1 cup all-purpose flour
- 3/4 cup quick rolled oats (not instant)
- 1/2 cup granulated sugar
- 1/4 cup packed light brown sugar
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, cubed, softened

Before Starting: Preheat oven to 375 degrees F. Line 9x13 inch baking pan with greased parchment and greasing pan sides.

Make the Crust:

- In a mixing bowl, combine flour, sugar, and baking powder. Mix in the chilled butter cubes until clumpy. The butter will be about the size of smashed peas. Beat the egg and the Limoncello liqueur together; add to the mix; mix until mixture stays together when squeezed.
- Transfer the mix to the prepared baking pan; press it evenly into the bottom of the pan.
- Bake crust in preheated oven about 15 to 20 minutes or light golden brown. Set aside while making the filling and crumble topping.

Make the Fruit Filling:

- In a large saucepan, stir the sugar and cornstarch to mix; add the strawberries and Limoncello liqueur; stir to mix.
- Cook over medium heat, bring ingredients to a simmer for 60 seconds.
- Remove from the heat; spoon fruit with the juice into baking pan; spread evenly over the crust.

Make the Crumble Topping:

- In a mixing bowl, stir flour, oats, granulated sugar, brown sugar, and salt to combine.
- Use your hands or the mixer to mix in the butter. The mixture should clump coarsely and irregularly.
- Sprinkle this mixture in an even layer over the fruit filling in the baking pan to cover the filling.

- Bake for about 50 minutes or golden brown, checking to make sure that the top layer doesn't become too brown.
- Remove from the oven; allow to cool on the counter for several hours before slicing into bars or squares. Store in the refrigerator.
- Yield: about 24 to 36 bars

Recipe Inspired by: www.culinaryvegetableinstitute.com

Cook's Note: Limoncello is an Italian lemon-flavored liqueur that is made from lemon zest. If desired, lemon juice and zest can be substituted for the Limoncello.

About the Recipe: Everyone loves crumble bars! These are so delicious with a crispy crust, not-too-sweet strawberry filling, and Dutch butter crumb topping. They are easy to make and are perfect for breakfast, lunch, or dinner.