

## Blueberry (and Raspberry) Streusel Bars with Lemon-Cream Filling

<http://userealbutter.com/2009/07/20/blueberry-streusel-bars-recipe/>

from *Fine Cooking* no. 93

8 oz. unsalted butter, softened (plus more for the pan)  
13.5 oz. (3 cups) all-purpose flour  
1 1/2 cups old-fashioned rolled oats (not quick oats)  
1 1/3 cups packed light brown sugar  
1 tsp salt  
1 tsp baking powder  
1 large egg, separated  
14 oz. sweetened condensed milk  
1/2 cup fresh lemon juice  
2 tsps lemon zest, grated  
13 oz. (2 1/2 cups) blueberries (or raspberries), at room temperature, washed and drained on paper towels

Place rack in center of oven and preheat to 350°F. Line a 9×13-inch metal baking pan with enough foil to leave 1-inch of overhang on the ends (I used 2 8×8-inch pans). Butter the bottom and sides of the foil. Combine flour, oats, sugar, salt, and baking powder in large bowl. With fingers, rub the butter into the flour mixture. Reserve two cups of the mixture for the topping. Mix egg white into the rest of the crumbs and press the mixture into the pan evenly. Bake the crust for about 10-12 minutes until the top is dry. In medium bowl, whisk condensed milk, lemon juice, lemon zest, and egg yolk. Let it stand for 5 minutes (it will thicken). Sprinkle berries evenly over hot crust and spread the lemon mixture over the berries, smoothing it out as necessary, taking care not to crush the berries. Bake about 7-8 minutes. Sprinkle remaining streusel over the fruit/lemon mixture and bake until filling bubbles at the edges and topping is golden brown – about 25-30 minutes. Cool the bars on a rack (in the pan) for about an hour. Lift out of pan with the foil and let cool on rack completely. Remove foil and cut the bars into 24 squares. Store in refrigerator if not eaten within a few hours.