

Blueberry Cake Bars

- 2 cups (one pint) fresh blueberries
- 1/4 cup sugar
- 2 teaspoons cornstarch
- 1.5 Tablespoons lemon juice
- 1.5 cups flour
- 1/2 teaspoon baking powder
- 1/2 cup sugar
- 1/2 cup softened butter
- 1 egg



1. Make filling first by gently stirring together the blueberries, 1/4 cup sugar, cornstarch and lemon juice. Set aside.
2. Mix together the flour, baking powder, 1/2 cup sugar, butter and egg. Dough will be dry and crumbly.
3. Press half dough mixture into a lightly greased 8x8 baking pan. Top with blueberry mixture and sprinkle remaining dough on the top.
4. Bake for 40-45 minutes in a preheated 375-degree oven.
5. Cool completely before cutting. Store in a sealed container.