

# Strawberry Crumble (or Crumble Bars)

A few simple ingredients is all it takes to make this buttery strawberry crumble that can be served warm as a dessert or cooled and cut into cookie bars.

**PREP TIME**

15 minutes

**COOK TIME**

45 minutes

**TOTAL TIME**

1 hour



## Ingredients

### For the crumble

- 1 1/2 cups butter, cold and cut in cubes
- 2 tsp vanilla extract, or the seeds of one vanilla pod
- 3 cups flour
- 1 cup sugar
- 2 tsp baking powder

### Filling

- 2 1/2 cups strawberry jam

## Instructions

1. Lightly grease a 9x13 inch baking pan and line with parchment paper. Preheat oven to 350 degrees F.
2. In a food processor mix together the flour, sugar and baking powder.
3. Pulse in the cold butter and vanilla until crumbly.
4. If you don't have a food processor you can simply rub the butter through the dry ingredients with your hands, this is a pretty simple, fail-safe recipe.
5. Press half of the crumb mixture into the bottom of the prepared pan, then spread on the strawberry jam. Use homemade or a good quality, whole fruit jam and not a pectin based, jelly type jam
6. Press the remaining crumb mixture together in your hands and break off small pieces, scattering them evenly over the jam layer.
7. Bake for 40-50 minutes or until light golden brown on top.

8. Serve warm with ice cream or chill and cut in bars.

## Notes

I like to use fresh or frozen strawberries and sugar to taste to make my own jam for this recipe. Make it in advance though, so it can cool before adding it to the recipe.

Simply simmer together about 3 cups of chopped berries and the sugar (1/2 cup) over low heat , stirring occasionally until most of the liquid has boiled off.

If I want to cool it off quickly, there is a method I use that works well. Just pour the cooked jam into a 9x19 glass baking dish (or similar size).

Set the jam in the fridge for 20-30 minutes, stirring occasionally and it should be ready to use in the recipe.

## Nutrition Information

**Yield** 24

**Serving Size** 1

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*Amount Per Serving*

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**Calories** 285

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**Total Fat** 12g

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Saturated Fat 7g

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Trans Fat 0g

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Unsaturated Fat 4g

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**Cholesterol** 31mg

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**Sodium** 143mg

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**Carbohydrates** 43g

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Fiber 1g

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Sugar 25g

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**Protein** 2g

*The nutritional information provided is automatically calculated by third party software and is meant as a guideline only. Exact accuracy is not guaranteed. For recipes where all ingredients may not be used entirely, such as those with coatings on meats, or with sauces or dressings for example, calorie & nutritional values per serving will likely be somewhat lower than indicated.*

