

Blueberry Crumble Bars



What I love about these Blueberry Crumble Bars:

- The color
- They could be breakfast
- They could also be dessert
- They are 100% whole grain (whole wheat flour + rolled oats)
- They just happen to be the perfect little lunchbox treat
- You can totally dress them up by cutting them a bit smaller and serving them in a fancy cupcake liner
- Blueberries just happen to be in season right now and are super cheap ☐



As far as baked blueberry items go, these are a favorite of mine by a landslide! I used the same crumble dough last year

with my [Fresh and Easy Peach Preserves](#) inside and I must say, the blueberry bars win! It might have been the fact that I used more filling but it also might be that I really dig the perfectly sweet/tart blueberries + cinnamon + big clumps of brown sugary dough. Who wouldn't totally fall in love with these? Oh that's right... my children. You know, the kids who will eat blueberries frozen or fresh but will not touch a Blueberry Crumble Bar?? Yeah. Them. Seriously.



Speaking of kids, I'm about to have another one very soon! If you've been wondering where the heck I've been let me just put

it to you like this.... I'm huge. Massive. Pregnant as ever. And cooking as of late has been a little hectic. Heck... everything has been a little hectic. The other day I even Googled the phrase "Pregnant belly got hot while cooking" because opps, it was pressed up against the stove and it didn't even cross my mind that maybe that was a bad thing until I was already done. Dr. Google told me that the amniotic fluid around the baby is temperature regulated and I should have no fear. Whew! Thank you amniotic fluid for saving me on that Mommy fail moment! What would I do without Dr. Google?

Notes About the Recipe

- These bars are not overly, sickeningly sweet. Every. Single. Time. I eat a store bought fruit bar I end up with a stomach ache. Not the case here!
- Do NOT... I recipe.. Do NOT try to cut the bars right out of the oven or you might end up with a purple colored disaster! I let the bars cool for a good 45 minutes-1 hour before even looking their way or thinking about cutting them. I know, it is tempting, but don't do it! ☐
- Parchment paper is also a must here. I know, I hate it too because it always wants to roll up but press that parchment paper down and make it work!
- The dough is a great base for various fruits. If you get creative and decide to try another variety, give me the deets in the comments. I'd love to hear what you did!
- Recipe inspiration from Whole Grain Fruit Filled Bars, right out of the Weelicious Lunches cookbook by Catherine McCord of [Weelicious](#). Thanks for the inspiration!