

The Best Blueberry and Lemon Pie Bars

INGREDIENTS FOR THE CRUST

Cooking spray
1 c. (2 sticks) butter, softened
1/2 c. granulated sugar
2 1/2 c. all-purpose flour
1/2 tsp. kosher salt

FOR THE FILLING

2 (8-oz.) blocks cream cheese, softened
1/2 c. granulated sugar
1 large egg
1/4 c. sour cream
1 tsp. pure vanilla extract
Juice of 1 lemon
3 c. blueberries

FOR THE CRUMB TOPPING

1/2 c. (1 stick) melted butter
1/3 c. granulated sugar
1 c. all-purpose flour
Zest of 1 lemon



1. Make crust: Preheat oven to 350° and grease a 9"-x-13" pan with cooking spray. In a large bowl using the Bosch whips, beat butter and sugar together until light and fluffy. Add flour and salt and mix until just combined.
2. Press into prepared pan and bake until lightly golden, 20 minutes. Let cool while making filling and crumb topping.
3. Make filling: In a clean Bosch bowl with whips, beat cream cheese and sugar together until no lumps remain. Add egg and beat until combined, then beat in sour cream, vanilla, and lemon juice. Fold in blueberries.
4. Make crumb topping: In a small bowl, mix together melted butter, sugar, flour, and lemon zest until mixture resembles wet sand.
5. Pour filling into cooled crust, then top with an even layer of crumb topping. Bake until topping is golden and center is just set, 40 minutes. Let cool for 20 minutes at room temperature, then refrigerate until completely chilled, 2 hours.