

Chef Doug Weinstein's Cinnamon Blueberry Crumble Bars

INGREDIENTS

- 1 package (18.25 ounces) plain yellow cake mix
- 8 tablespoons flour
- Pinch of salt and a little baking powder
- 1 cup (2 sticks) butter, melted
- 1 cup old-fashioned oatmeal
- 1/2 cup packed light brown sugar
- 2 large eggs
- 1 tsp ground cinnamon
- 2 cups fresh blueberries, rinsed and drained
- 1/2 cup + 1 tablespoon granulated sugar

INSTRUCTIONS

1. Place a rack in the center of the oven and preheat the oven to 350°F. Set aside an ungreased 13 by 9-inch baking pan.
2. Place the cake mix, melted butter, oatmeal, brown sugar, eggs, and cinnamon in a large mixing bowl. Blend with an electric mixer on low speed for 1 to 1.5 minutes. Stop the machine and scrape down the sides of the bowl with a rubber spatula. The mixture will be thick. Reserve 1.5 cups for the topping. Transfer the remaining crust mixture to the pan. Using your fingertips, press the mixture evenly over the bottom of the pan so that it reaches all sides.
3. For the filling, place the blueberries and granulated sugar in a small bowl and stir to combine. Pour the blueberries onto the crust, and spread with a spoon so that the berries are evenly distributed. Pinch off pieces of the reserved crust mixture and scatter them over the filling. Place the pan in the oven.
4. Bake the cake until it is light brown and bubbling, 40 to 45 minutes. Remove the pan from the oven and place it on a wire rack to cool, 30 minutes.
5. Cut the cake into 24 bars. Remove the bars from the pan with a metal spatula, and serve.

Source: *The Cake Mix Doctor* by Anne Byrn

