



BLUEBERRY
LEMON BAR
COOKIES

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BLUEBERRY LEMON BAR COOKIES

Servings: 10

This easy and decadent cookie bar recipe is a summertime delight! This unexpected treat can be served alone or with vanilla ice cream. To double-dazzle your guests, serve with Regina's Farm Kitchen® Blueberry Lemon Ice Cream you can make from scratch right at home.

WHAT YOU NEED

For the bars:

1 ½ sticks unsalted butter, at room temperature
½ c. sugar
1 egg yolk
2 c. all purpose flour, sifted
1 tsp. kosher salt
2 tsp. ginger, ground is perfect or fresh if you have it (be sure to mince)

2 tsp. vanilla bean paste
1 jar Regina's Farm Kitchen
Blueberry Lemon Artisan Fruit Spread

For the streusel:

4 tbsp. unsalted butter, melted
¼ c. light brown sugar
¾ c. all purpose flour
¼ tsp. kosher salt



INSTRUCTIONS

Preheat oven to 350°F. Butter tart pan. Mix butter and sugar together until light and fluffy. This takes 3–5 minutes on high speed. Add the egg yolk and vanilla bean paste; beat until combined. In separate bowl, place the sifted flour, salt and ground/minced ginger. Add the flour mixture to the butter, sugar, egg and vanilla bean mixture. Do not over-mix or your tart dough will be tough! Next, press the dough into the pan to form an even layer.

Bake the tart until set with light golden edges. This takes 20–25 minutes but watch your oven! Let cool completely. Meanwhile, while the tart bakes, make

the streusel. Mix the melted butter and sugar in a small bowl. Add flour and salt. This mixture should be a crumble — if not, set aside. The mixture will turn crumbly if you fluff it with a fork.

Once the tart base is cool, spread the RFK Blueberry Lemon Artisan Fruit Spread into an even layer over the cooled tart crust. Scatter the streusel topping over the fruit spread. Place back in oven for 15–20 minutes and bake until the streusel is lightly golden. Let cool completely.

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