

Blueberry Oat Squares

$\frac{3}{4}$ c all-purpose flour

$\frac{3}{4}$ c quick-cooking oats

$\frac{3}{4}$ c sugar, divided

$\frac{1}{4}$ t baking soda

$\frac{1}{4}$ t cinnamon

$\frac{1}{8}$ t lemon zest

6 T butter and $\frac{1}{2}$ T butter, melted

1 c fresh or frozen blueberries

1 T cornstarch

1 T lemon juice

Preheat oven 375 degrees. Line 8 inch baking dish with aluminum foil, overlapping an a few inches on 2 sides and spray it with cooking spray.

In a large bowl, combine the flour, oats, $\frac{1}{2}$ cup sugar, baking soda, cinnamon and lemon zest. Cut in butter until mixture resembles coarse crumbs. Measure 1 $\frac{1}{2}$ cups of mixture into prepared baking dish and press down to cover bottom evenly

In a small saucepan, combine blueberries, cornstarch, lemon juice and remaining sugar. Bring to a boil; boil for 2 minutes, stirring constantly.

Spread evenly over the crust.

To the reserved topping, add $\frac{1}{2}$ T melted butter and sprinkle it over blueberries.

Bake for 25 minutes or until lightly browned. Cool on a wire rack. Pull out by foil edges and Cut into bars.