

# Strawberry Crumb Bars

1 cup sugar  
1 teaspoon baking powder  
1/4 teaspoon salt  
3 cups flour  
1 cup cold butter, cut into pieces  
1 egg, beaten  
4 cups fresh strawberries, hulled and chopped  
1/2 cup sugar  
4 teaspoons corn starch

Preheat oven to 375. Grease (or line with foil) a 9 x 13 pan. In a medium bowl, whisk together sugar, baking powder, salt, and flour. Cut in the butter using two knives or a pastry blender, until pieces are no bigger than pea sized. Stir in the egg to form a crumbly dough. Pat half of the dough in an even layer in the prepared pan. In a medium bowl, toss the strawberries with the 1/2 cup sugar and corn starch, then spread the strawberry mixture on top of the dough in the pan. Crumble the remaining dough evenly over the strawberry layer. Bake 45-50 minutes, or until lightly browned. Let cool before slicing and serving.

*adapted from my [Blueberry Crumb Bars](#)*