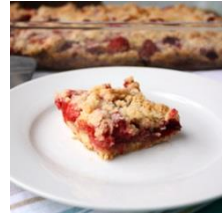


## Strawberry Crumb Bars

Makes a 9x13 pan

3 cups all purpose flour  
1 1/2 cups sugar, divided  
1 teaspoon baking powder  
1/4 teaspoon salt  
1/4 teaspoon cinnamon  
1 cup shortening  
2 eggs  
1 teaspoon almond extract  
1 tablespoon cornstarch  
4 cups strawberries (fresh or frozen), cut in half



Preheat your oven to 375 degrees and grease a 9x13 baking dish.

In a large bowl, stir together the flour, 1 cup of the sugar, baking powder, salt, and cinnamon. Add in the shortening and mix with a pastry cutter, fork, or two knives until the mixture resembles coarse crumbs. Add the eggs and almond extract. Press 2/3 of the mixture into a greased 9x13 pan.

Note: If you're using frozen berries, don't thaw first.

In another bowl, combine the remaining 1/2 cup sugar and the cornstarch. Stir together. Add in the strawberries and gently stir until coated. Spoon these over the crust. Sprinkle the remaining crumbs over the strawberries.

Bake for 40-50 minutes or until bubbly and golden brown. Remove from oven and let cool completely before serving.

Barely adapted from [Taste of Home](#)

\*[www.shemakesandbakes.com](http://www.shemakesandbakes.com)\*