

## Lemon Raspberry Crumb Bars

### CRUST/TOPPING

¾ cup butter, at room temperature  
1 cup brown sugar, packed  
1 cup quick oats  
1½ cups flour  
½ tsp salt  
1 tsp baking powder

### FILLING

1 (14-oz) can sweetened condensed milk  
½ cup lemon juice  
(about 2 large lemons)  
Zest of 1 lemon  
1 egg yolk  
1 cup raspberries  
1 Tbsp flour  
2 Tbsp sugar

Preheat oven to 350 F.

Prepare the crust/topping: In a large bowl, mix together the crust/topping ingredients until there are no butter chunks and the mixture begins to clump together. Press three-quarters of the mixture on the bottom of a lightly greased 7 x 11-inch baking pan.

Prepare the filling: In a separate bowl, mix together the sweetened condensed milk, lemon juice, lemon zest and egg yolk. Spread onto the crust. Toss the raspberries with the flour and sugar. Mash lightly with a fork, keeping some fruit intact, then dollop the raspberries onto the lemon filling. Crumble the remaining crust mixture over the top of the raspberries.

Bake 30 to 35 minutes or until the crust browns and the center of the filling is set when tested with a toothpick. Cover with foil if browning occurs before the filling is set.

Chill 1 to 2 hours before cutting and serving. Cover and refrigerate any leftovers. Makes 12 servings.

**Tip:** Line the pan with parchment paper hanging over the sides to easily lift the dessert out of the pan.

Recipe courtesy of Amber Brady  
(dessertnowdinnerlater.com)

## Black and Blue Spring Salad

### VINAIGRETTE

½ cup fresh blackberries  
1 Tbsp sugar  
2 Tbsp balsamic vinegar  
2 Tbsp extra-virgin olive oil  
1 Tbsp honey  
Salt and pepper, to taste

### HONEY-ROASTED PECANS

½ Tbsp butter, melted  
1 Tbsp honey  
½ cup pecans  
Salt, to taste  
5 oz spring mix lettuce  
12 oz fresh blackberries  
3 oz blue cheese, crumbled

Prepare the vinaigrette: Place the blackberries and sugar in a food processor or blender, then blend until berries are crushed. Let sit for a minute, then add remaining vinaigrette ingredients and blend until smooth. Set aside.

Prepare the pecans: Preheat oven to 350 F. Pour melted butter into a bowl, then add honey and pecans; toss to coat. Spread out pecans on a parchment paper-lined baking sheet and bake for 5 to 6 minutes, or until brown and fragrant; watch carefully so they don't burn. Sprinkle lightly with salt and set aside to cool completely.

Divide the lettuce among 2 to 4 plates. Top with the whole blackberries, blue cheese crumbles and honey-roasted pecans. Dress with berry-balsamic vinaigrette, then serve. Makes 2 to 4 servings.

Recipe and photo courtesy of Kristin Porter (iowagirleats.com)



### COSTCO CONNECTION

You'll find blackberries and raspberries in your local Costco warehouse. Groceries are available for delivery through Costco Grocery at Costco.com.