



## Lemon & Blueberry Crunch

Sarah's servings: 16, Sarah's skill: Easy, Baking time: 35-40 minutes

### Ingredients

250g Fresh blueberries  
200g Plain Flour  
200g Unsalted Butter  
1/2 tsp Bicarbonate of soda  
200g Soft light brown sugar  
150g Porridge oats  
Zest of 2 Lemons

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### Method

- Preheat the oven to 180 degrees centigrade (160 fan).
- Line a 9 x 9inch or 23 x 23cm square cake tin with parchment paper.
- Prepare the blueberries by slicing each of them in half, then set aside.
- Put the flour, bicarbonate of soda, sugar and butter into a large bowl. Rub the butter into the dry ingredients. It will be a bit sticky!
- Add the porridge oats and lemon zest then rub in again until the mixture starts to clump slightly.
- Take two thirds of the mixture and put this into the tin and press down with your fingers until it is level.
- Sprinkle the prepared blueberries on the top.
- Finally sprinkle on the remaining mixture, press down lightly and bake in the oven for 35-40 minutes.
- Leave to cool in the tin before cutting into squares.