



# Raspberry Patch Crumb Bars



## Ingredients



From *Taste of Home.com*

- 3 cups all-purpose flour
- 1-1/2 cups sugar, divided
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 teaspoon ground cinnamon
- 1 cup shortening
- 2 large eggs, room temperature, Lightly beaten
- 1 teaspoon almond extract
- 1 tablespoon cornstarch
- 4 cups fresh or frozen raspberries



Yield: 3 dozen

## Directions



1. In a large bowl, combine the flour, 1 cup sugar, baking powder, salt and cinnamon. Cut in shortening until mixture resembles coarse crumbs. Stir in eggs and extract. Press two-thirds of the mixture into a greased 13x9-in. baking dish.
2. In a large bowl, combine cornstarch and remaining sugar; add berries and gently toss. Spoon over crust. Sprinkle with remaining crumb mixture.
3. Bake at 375° for 35-45 minutes or until bubbly and golden brown. Cool on a wire rack. Cut into bars. Store in the refrigerator

Visit [secondharvestkitchen.org](http://secondharvestkitchen.org) to find more recipes, free classes, and ways to get involved!



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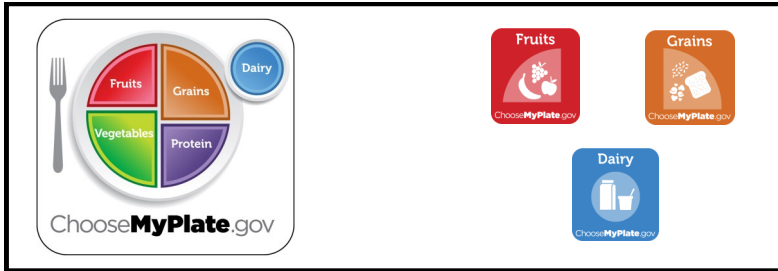
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# Fast Facts



## Featured Food Groups



## Cooking Tips



- Use frozen berries if you want to make his tasty treat out of berry season
- Try with different berries such as blackberries or blueberries

## Nutrition Facts



Nutrition Facts	
36 servings per container	
Serving size	1 bar
Amount Per Serving	
<b>Calories</b>	<b>130</b>
% Daily Value*	
Total Fat 6g	8%
Saturated Fat 2g	10%
Trans Fat 0.05g	
Cholesterol 0mg	0%
Sodium 35mg	2%
Total Carbohydrate 18g	7%
Dietary Fiber 1g	4%
Total Sugars 10g	
Includes 0g Added Sugars	0%
Protein 2g	4%
Not a significant source of vitamin D, calcium, iron, and potassium	
The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

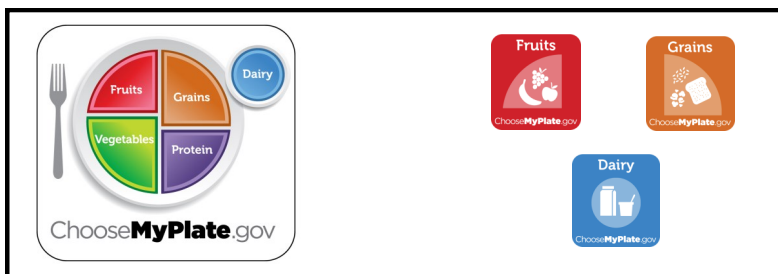
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