

## Red Currant Crumb Bars

1/2 c. plus 2/3 c. sugar  
3 cups fresh red or white currants, washed and removed from their stems  
1 Tbsp cornstarch  
2 c. flour  
1 tsp baking powder  
1/4 tsp salt  
1 1/3 sticks salted butter (5.3 oz.), cut into cubes and chilled  
1 egg

Preheat the oven to 375°F. Grease an 8x8 or an 11x7 inch cake pan and set aside. In a large bowl, gently stir together 1/2 cup of the sugar, the currants, and the cornstarch, until currants are coated with the sugar mixture. In a separate large bowl, whisk together the remaining 2/3 cup of sugar, the flour, the baking powder, and the salt until evenly combined. Add the chilled butter cubes and the egg, and use a pastry cutter or a fork to blend the butter and egg into the flour. When finished, dough will be crumbly with pea-sized chunks of butter. Press 2/3 of the dough into the prepared pan. Top with the currants. Clump the remaining dough together into a loose ball, then crumble it over the top of the currant mixture. Bake for 35-45 minutes, until currants are bubbly and top of crust is golden brown.