

# Quick & Easy

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## THE COSTCO WAY

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### **Zurgroup Blueberry Pie Bars**

Makes 12 to 16 servings

#### **Walnut Shortbread Crust Ingredients:**

1 cup old-fashioned oats  
¾ cup all-purpose flour or wheat flour  
¾ cup walnuts  
½ cup brown sugar  
½ tsp baking powder  
¼ tsp cinnamon  
⅛ tsp nutmeg  
¼ tsp fine sea salt  
6 Tbsp salted butter, cold and cubed  
1 Tbsp water

#### **Instructions:**

Preheat oven to 350 F. Line an 8 x 8-inch baking dish with parchment paper.

In the bowl of a food processor, pulse together oats, flour, walnuts, sugar, baking powder, cinnamon, nutmeg and salt. Pulse until walnuts and oats are broken down.

Add butter and water. Pulse until mixture forms a crumbly dough that sticks together when you press it with your fingers. Press ⅔ of the dough into the prepared baking dish. Set aside the remaining dough for the topping. Bake for 10 minutes.

#### **Blueberry Filling Ingredients:**

2½ cups Zurgroup Blueberries  
2 Tbsp whole wheat flour  
2 Tbsp brown sugar  
¼ tsp cinnamon  
Zest of 1 lemon  
1 Tbsp lemon juice  
1 tsp vanilla extract

#### **Instructions:**

In a medium bowl, combine blueberries, flour, sugar, cinnamon, lemon zest, lemon juice and vanilla.

Spoon filling evenly onto the prebaked crust. Use the back of the spoon to gently press mixture into the crust to help them stick together. Top the blueberries with the remaining dough. Gently press down the mixture again. Bake for 25 minutes, or until the bars are golden. Let cool completely before cutting, or place in the refrigerator overnight. Bars will solidify as they chill.

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