

## **Blackberry Brown Sugar Crumble Bars**

*makes 12*

3 cups all-purpose flour  
1 cup almond flour (finely ground almond meal)  
1 cup light brown sugar  
1 teaspoon ground cardamom  
3/4 teaspoon kosher salt  
2 1/2 sticks (10 ounces) unsalted butter, melted and slightly cooled  
1 12-ounce jar blackberry jam (I like Stonewall Kitchen brand)  
6 ounces fresh blackberries, cut in half crosswise  
1/3 cup sliced almonds

Preheat oven to 350 degrees. Line an 8 x 11 inch pan with a sheet of parchment paper, allowing paper to hang over the two long sides of pan.

Make the dough: In a large bowl, whisk together all-purpose flour, almond flour, brown sugar, cardamom, and kosher salt. Pour melted butter over flour mixture and stir with a wooden spoon until thoroughly combined.

Place 1/3 of dough in a small bowl and set aside. Press remaining 2/3 dough into parchment lined pan with your fingers, creating an even layer. Pour jam into pan and spread evenly over dough, leaving a bit of room around the edges so it doesn't stick to pan. Sprinkle sliced blackberries across the jam layer.

Crumble the sliced almonds a bit with your fingers and add to the small bowl of reserved dough. Stir to combine, then crumble mixture evenly over blackberries with your hands.

Bake for 35-40 minutes, until golden. Set pan on a cooling rack and allow to cool completely. Run a knife along short edges of pan to loosen. Cut into twelve bars and serve with vanilla ice cream, if desired.

a **fletcher + fork** recipe