

Chocolate Raspberry Crumb Bars: Easy & Delicious Dessert

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OVEN
375°F

TIME
35-45 min

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INGREDIENTS

to create these irresistible Chocolate Raspberry Crumb Bars:

For the Crumb Mixture (Crust & Topping): 2 ... cups all-purpose flour 1 cup (2 sticks) unsalted butter, softened ¾cup granulated sugar ½ tsp baking powder ... tsp salt 1 cup semi-sweet chocolate chips (plus more for sprinkling, optional):

For the Raspberry Filling: 2 ½ cups fresh or frozen raspberries (if frozen, no need to thaw) ½ cup granulated sugar 2 tbsp cornstarch 1 tbsp fresh lemon juice (optional, for extra brightness):

DIRECTIONS

1. Steps for the : Recipe
2. Let's get these layers of deliciousness assembled!
3. Prep : Your Oven and Pan:
4. Preheat your oven to 375°F (190°C). Lightly grease and flour a 9x13-inch baking pan, or line it with parchment paper, leaving an overhang on the sides for easy removal.
5. Make the : Crumb Mixture:
6. In a large bowl, combine the
7. all-purpose flour, ¾cup granulated sugar, baking powder, and salt
8. softened butter
9. and use a pastry blender, your fingertips, or a fork to cut the butter into the dry ingredients until the mixture resembles coarse crumbs. This will be your base and topping.
10. Form the : Crust:
11. Press about two-thirds of the crumb mixture evenly into the bottom of the prepared baking pan. Press firmly to create a compact crust.
12. Prepare the : Raspberry Filling:
13. In a separate medium bowl, gently combine the
14. raspberries, ½ cup granulated sugar, cornstarch, and lemon juice
15. (if using). Stir until the berries are coated.
16. Layer the : Filling and Chocolate:
17. Spread the raspberry mixture evenly over the pressed crust in the baking pan. Sprinkle the
18. 1 cup of semi-sweet chocolate chips

19. evenly over the raspberry filling.
20. Add the : Crumb Topping:
21. Crumble the remaining one-third of the crumb mixture over the raspberry and chocolate layers. If desired, sprinkle a few extra chocolate chips on top for extra visual appeal.
22. 35-45 minutes
23. , or until the crumb topping is golden brown and the raspberry filling is bubbly.
24. Cool : Completely:
25. Remove the pan from the oven and let the bars cool completely on a wire rack before cutting. This is very important to allow the filling to set properly. Cooling completely can take 2-3 hours.

SWAPS & NOTES

Flour: All-purpose flour works perfectly.

For a slight nutty flavor, you could substitute a small portion with almond flour, but keep the majority as all-purpose for structure.

Butter: Ensure your butter is softened, but not melted, for the best crumb texture.

Sugar: Granulated sugar is used in both the crumb mixture and the filling.

TIPS FOR SUCCESS

Softened Butter: Ensure your butter is truly softened (but not melted!) for the crumb mixture.

This will make it easier to incorporate and create the right texture.

Don't Overmix Crumb: When making the crumb mixture, mix just until coarse crumbs form.

Overmixing can lead to a tough crust.

