

Recipe adapted from Lynn Ogryzlo at [Ice Syrup, Pure Canadian Grape Syrup](#).



Blueberry Ice Crumble

2/3 c white sugar
1/3 c confectioner's sugar
2-1/2 c all-purpose flour
1 t ground cinnamon
1 t baking powder
1/2 t salt
1-1/4 c unsalted butter
1 egg beaten
6 c blueberries
1 T Ice Syrup
Zest of 1 lemon
Juice from 1/2 lemon
1/2 c white sugar
3 t corn starch

Preheat the oven to 375F. Grease a 9x13-inch baking dish and set aside. In a mixing bowl combine the sugars, flour and cinnamon. Using a pastry cutter, or two knives in a scissor fashion, cut in the butter and the beaten egg.

Next, divide the mixture into two separate bowls, making one half a bit more generous than the other. Reserve the bowl with less mixture for the top crumble. Add the baking powder and salt to the generous half of the dough, mixture should be small and large crumbs, and then pat it down in the baking dish forming the bottom crust.

In a separate bowl, mix the blueberries, Ice Syrup, and the lemon zest and juice. Next stir together the 1/2 c sugar and cornstarch and sprinkle it over the blueberries. Stir gently making sure not to smash the blueberries. Spoon the blueberry mixture evenly over the bottom crust in the baking dish. Then crumble the remaining dough over the blueberries.

Bake for 50 minutes or until top is slightly browned. Cool completely and cut into desired number of squares.