

RASPBERRY CRUMB BARS *Recipe*

FERTILIZER:

helping all kinds of

**LITTLE SPROUTS
GROW.**



RASPBERRY CRUMB BARS

with a dash of potassium

The most important ingredient in this – and every recipe – is fertilizer. A dash of potassium, a pinch of nitrogen and a sprinkle of phosphorus grew the raspberries for these bars. Drawn from nature, fertilizer helps kids grow up healthier and live longer lives because it adds both nutrition and taste to the foods we love.

NECESSARY INGREDIENTS:

NPK to grow the raspberries

1 cup white sugar

1 teaspoon baking powder

3 cups all-purpose flour

1 cup shortening

1 egg

1/4 teaspoon salt (optional)

1 pinch ground cinnamon (optional)

4 cups fresh raspberries

1/2 cup white sugar

3 teaspoons cornstarch

DIRECTIONS:

- Preheat the oven to 375 degrees F (190 degrees C). Grease a 9 x 13 inch pan.
- In a medium bowl, stir together 1 cup sugar, 3 cups flour and baking powder. Mix in salt and cinnamon, if desired. Use fork or pastry cutter to blend in the shortening and egg. Dough will be crumbly. Pat half of dough into the prepared pan.
- In another bowl, stir together the sugar and cornstarch. Gently mix in the raspberries. Sprinkle the raspberry mixture evenly over the crust. Crumble remaining dough over the berry layer.
- Bake in a preheated oven for 45 minutes, or until top is slightly brown. Cool completely before cutting into squares.

To learn more about how fertilizer feeds the world, starting with your family, visit NutrientsForLife.org.

fertilizer 

LIFE'S MAIN INGREDIENT™

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