

## Fruit Pie Bars

Recipe created by Cheryl Day of Back in the Day Bakery

These fruit bars are very versatile and easy to make. Start with a buttery press-in short crust; reserve some for the topping and fill it with creamy custard and the fruit of your choice. You can use a variety of berries, sliced peaches, plums, or whatever is in season. This recipe works great with frozen berries, do not thaw frozen berries before using. This crust is easy and perfect for high production with consistent results. The filling is flexible enough to give your own unique spin.



Fruit Pie Bars	
Total Formula	
All purpose flour	375g
Sugar	300g
Kosher salt* *1/2 tsp. Diamond Crystal	1.4g
Fruit pie bar filing	1,388g
Fruit Pie Bar Filling	
Total Formula	
Sugar	400g
All purpose flour	94g
Egg, at room temperature	200g
Sour cream, at room temperature	240g
Kosher salt* *1/4 tsp. Diamond Crystal	0.7g
Raspberries	454g

### Process – Fruit Pie Bars:

1. Preheat oven to 325°F.
2. Lightly butter bottom and sides of 9x13-inch pan, then line with parchment paper, leaving an overhang on two opposite sides of pan.
3. In bowl of a stand mixer fitted with paddle attachment, combine flour, sugar and salt. Mix on low speed until thoroughly blended.
4. With mixer running, add cubed butter a few pieces at a time, mixing until mixture looks crumbly.
5. Transfer 250g of mixture (for crumb topping) to a container and refrigerate while you bake the crust.
6. Press remaining mixture evenly over bottom of prepared pan. Bake 12 - 15 minutes, until lightly golden. Leave oven on and let crust cool at least 10 minutes.
7. Pour filling over baked crust. Sprinkle reserved crumb topping evenly on top.

8. Bake 45 - 55 minutes, until the top is golden brown and bubbly.

**Process – Fruit Pie Bar Filing:**

1. In a large mixing bowl, whisk together sugar, flour and salt.
2. Add eggs and sour cream. Whisk until smooth.
3. Gently fold in raspberries.

## Raspberry Chess Pie Bars

Recipe created by Cheryl Day of Back in the Day Bakery

This is an old-fashioned Southern dessert in bar form. A delicious buttermilk custard hides beneath sweet and tart raspberries, you can also make this with other berries too as the seasons change. This recipe works well with fresh or frozen berries, it is best not to thaw frozen berries before using. This shortcut crust is easy and perfect for high production with consistent results. The filling is flexible enough to give your own unique spin.



Raspberry Chess Pie Bars	
Total Formula	
All purpose flour	563g
Light brown sugar	150g
Kosher salt* *1 tsp. Diamond Crystal	1.4g
Unsalted butter, melted and slightly cooled	454g
Raspberry chess pie bar filing†	1,858g
Raspberries	480g
Sugar* *2 Tbsp.	27g
Raspberry Chess Pie Bar Filling	
Total Formula	
All purpose flour	125g
Corn meal	45g
Kosher salt* *1 tsp. Diamond Crystal	2.8g
Unsalted butter, at room temperature	284g
Sugar	400g
Vanilla* *2 tsp.	8.7g
Egg, at room temperature	400g
Buttermilk	592g

† - 1 recipe

### Process – Raspberry Chess Pie Bars:

1. Preheat oven to 325°F.
2. Lightly butter bottom and sides of a half sheet pan (12x17-inch) then line with parchment paper, leaving an overhang on two opposite sides of pan.
3. In a large bowl, use your hands or a fork and combine flour, brown sugar and salt. Slowly drizzle in butter and stir with a fork until mixture looks moist and crumbly.

4. Using your hands, press dough evenly over bottom and up sides of baking sheet. You can decorate edges or leave rustic. Dock holes in crust with a fork and refrigerate 15 minutes.
5. Bake 12 - 15 minutes, or until crust is lightly browned.
6. Pour filling into prepared crust. Arrange berries on top of filling, then sprinkle with sugar.
7. Bake 40 - 45 minutes, until filling is golden and puffed up at edges and center no longer jiggles.

**Process – Fruit Pie Bar Filing:**

1. In a small bowl, whisk together flour, cornmeal and salt. Set aside.
2. In bowl of a stand mixer fitted with paddle attachment, cream butter and sugar on medium speed until super light and fluffy, 3 - 5 minutes. Beat in vanilla. Add eggs one at a time, beating well after each addition.
3. Reduce speed to low and add flour mixture in thirds, beating until just well blended.
4. Slowly add buttermilk, beating until thoroughly combined scraping down sides and bottom bowl as necessary.