## Blueberry Bars

Make these tasty treats for a family picnic! This recipe makes 12 bars.

## Ingredients

- 1 cup all-purpose flour
- 1 <sup>1</sup>/<sub>4</sub> teaspoons baking powder
- <sup>1</sup>/<sub>2</sub> cup shortening
- 3/4 cup white sugar
- 3 eggs
- <sup>3</sup>/<sub>4</sub> teaspoon almond extract
- 1/3 cup milk
- $1\frac{1}{2}$  cups fresh blueberries
- 1/3 cup confectioners' sugar
- 6 tablespoons cream cheese, softened
- 1 teaspoon almond extract

## Directions

- 1. Preheat oven to 350 degrees Fahrenheit.
- 2. Grease a 9-inch square baking dish.
- 3. To make the crust, cream shortening, sugar, one egg, milk and almond extract in a large bowl. Mix in flour and baking powder, stirring constantly. Spread crust evenly in baking pan. Top with blueberries.
- 4. To make the topping, in a medium bowl, beat two eggs and cream cheese until smooth. Stir in powdered sugar and almond extract. Spread over blueberries.
- 5. Bake 55 to 60 minutes, or until firm to the touch. Cool in the pan before cutting.