

Helergon Kitchen

Strawberry Shortcake Bars – Easy Buttery Crust

20 min Prep time	**25 min** Cook time	**45 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 2 cups all-purpose flour
- [ ] 1/2 cup granulated sugar
- [ ] 1 cup cold unsalted butter, cubed
- [ ] 1 tsp vanilla extract
- [ ] Pinch of salt

Topping

- [ ] 3 cups fresh strawberries, sliced
- [ ] 2 tbsp lemon juice
- [ ] 1/4 cup granulated sugar
- [ ] 1 tbsp cornstarch

Optional Glaze

- [ ] 1/2 cup powdered sugar
- [ ] 1-2 tsp milk

Instructions

1. Preheat the oven to 350°F (175°C). In a large bowl, whisk flour, sugar, and salt together.
2. Add the cold butter cubes and rub with fingertips until the mixture resembles coarse crumbs; stir in vanilla.
3. Press the dough evenly into a 9×13-inch pan, creating a thin layer; bake for 12-15 minutes until lightly golden.
4. While the crust bakes, toss the sliced strawberries with lemon juice, sugar, and cornstarch; set aside.
5. Remove the crust, spread the strawberry mixture over the hot base, and return to the oven for another 10-12 minutes.
6. Let the bars cool completely; if using, drizzle the simple powdered-sugar glaze over the top.
7. Cut into bars, serve, and enjoy the buttery crumb with bright strawberry goodness.

Nutrition per serving

210 kcal	3 g	28 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the crust browns too quickly, cover loosely with foil.
- Pat strawberries dry after washing to prevent a soggy base.
- For extra fragrance, add a sprinkle of orange zest to the glaze.