Blueberry Crumb Bars

4 cups rolled outs
3 ½ cups flour
1 ½ cups light brown sugar
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon baking soda
1 pound butter, melted
½ teaspoon vanilla extract
1 (16 ounce) jar blueberry jam
3 cups fresh blueberries

Sift flour, salt, cinnamon and baking soda together add brown sugar and oats and mix until well blended. Cut butter into pieces and place in a microwave safe bowl and heat on high power for 1 minute, stir and place on high power for another 30 seconds or until melted. Add vanilla to butter and mix until well blended. Add butter mixture to crumb mixture. Reserve 3 cups crumbs and place remaining crumbs in a parchment paper lined 9" x 13" baking dish. Press dough firmly onto the bottom of the dish. Bake at 350 degrees for 10 minutes. Remove from oven and spread jam evenly over hot crust. Evenly place blueberries over top of jam. Sprinkle reserved crumbs over top of blueberries and bake for 55 more minutes. Place on cooling rack until cool. Cut into 2 inch squares.

This recipe yields 18 bars