

THE WAY THE COOKIE CRUMBLES



Blueberry Lemon Date Bars (slightly adapted from Use Real Butter)

Makes 8 bars

I should probably mention that I've never eaten a real Larabar, blueberry or otherwise.

I've found that these are great for plane rides too.

2 cups unsalted cashews
1 cup dried blueberries
1 cup dates, pitted
grated zest from 1 lemon
 $\frac{1}{8}$ teaspoon salt
seeds of $\frac{1}{2}$ vanilla bean

Transfer the cashews to the bowl of a food processor; pulse until coarsely ground. Add the blueberries, dates, lemon zest, salt, and vanilla seeds; process until the mixture forms large sticky clumps. Line an 8-by-8-inch baking dish with parchment or wax paper, with the paper coming up the sides by several inches. Press the mixture tightly into the lined pan. Cover and chill for at least 30 minutes (or up to several days). Use the ends of the parchment paper to lift the bars out of the pan. Cut into 8 bars; wrap individually. Can be stored in the refrigerator for several months.