**Strawberry Streusel Bars**

**Base:**

½ cup butter

¼ cup sugar

1 cup AP flour

2 tsp. cornstarch

½ tsp. salt

**Filling:**

1# strawberries, trimmed and chopped

2 Tbsp. sugar

2 tsp. cornstarch

½ tsp. orange extract

**Streusel:**

¼ cup butter

¾ cup AP flour

1/3 cup brown sugar

2 Tbsp. sugar

½ tsp. cinnamon

½ tsp. salt

**INSTRUCTIONS**

**Day 1:**

1. Preheat oven to 300º.
2. Mise en place all ingredients.

**Base:**

1. Fit the Kitchenaid with the paddle and cream together butter and sugar.
2. Add flour, cornstarch, and salt on low speed. Mix until it forms a dough.
3. Spray an 8x8 pan well with pan spray. Press dough evenly into the pan.
4. Bake for 15 minutes. After it cooks, put it on your tray for tomorrow.

**Filling:**

1. Mix all filling ingredients together in a bowl. Wrap and put on your tray for tomorrow.

**Day 2:**

1. Preheat oven to 375º.

**Streusel:**

1. Mix flour, both sugars, cinnamon, and salt in a bowl.
2. Using the pastry knife, cut the butter into it until it forms crumbles.

**Assembly:**

1. Pour the strawberry filling over the crust.
2. Crumble streusel over the top.
3. Bake for 20-25 minutes.