Lemon Strawberry Crumb Bars

3 cups flour

1 teaspoon baking powder

1/2 teaspoon salt

1 cup butter, cold

1 egg + 1 egg yolk

1 cup brown sugar

2 teaspoons vanilla

Filling

4 cups chopped strawberries

1/3 cup sugar

1 1/2 Tablespoons cornstarch

1 teaspoon lemon zest

Lemon Glaze

1 cup powdered sugar

2 Tablespoons lemon juice

Combine flour, baking powder and salt in food processor.

Cut in butter until crumbly.

Whisk together egg, yolk, vanilla and brown sugar.

Slowly add wet ingredients to food processor.  Reserve 2 cups.

Press remaining mixture into a 9x13" pan lined with a parchment sling.

Stir together filling ingredients.

Spoon over crust.

Crumble reserved mixture over top.

Bake 45 minutes at 350.  Cool completely.

Whisk together glaze ingredients.

Drizzle glaze over bars.