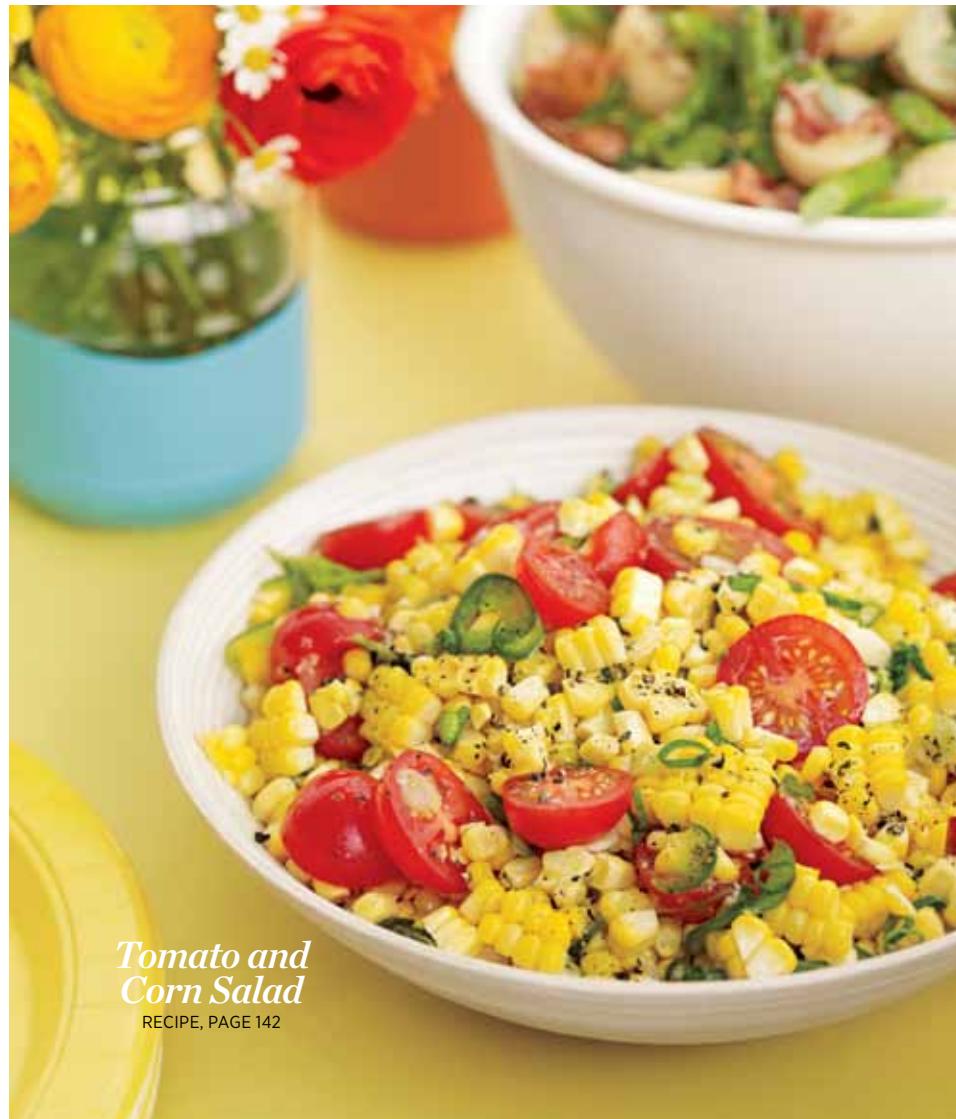


# Taste of SUMMER

*Brighten* your celebration with these no-fuss ideas. Deck out the backyard with *colorful* touches and serve a make-ahead menu packed with *favorites* old and new—blueberry crumb bars, anyone?



*Tomato and  
Corn Salad*  
RECIPE, PAGE 142

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in a bowl or  
straight from  
the carton.



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Nestle blueberry bars and coconut-lime sugar cookies in colorful napkins for a grab-and-go treat.



### Blueberry Crumb Bars

**ACTIVE:** 20 MIN | **TOTAL:** 1 HR 35 MIN  
**MAKES:** 24 BARS

- 3 cups all-purpose flour
- ¼ cup packed light brown sugar
- 1 tsp baking powder
- 2 tsp orange zest
- 1 tsp lemon zest
- ¼ tsp kosher salt
- 1 cup granulated sugar
- 1 cup (2 sticks) cold unsalted butter, cut into small pieces
- 1 large egg
- 4 cups fresh blueberries
- 2 Tbsp fresh lemon juice

- 1 Heat oven to 375°F. Line a 9 x 13-in. baking pan with parchment paper, leaving an overhang on two sides.
- 2 In a food processor, pulse the flour, brown sugar, baking powder, orange and lemon zests, salt and ¾ cup granulated sugar to combine. Add the butter and egg and pulse until crumbly (the mixture should look like wet sand). Reserve 2 cups of the mixture, then press the remaining mixture into the bottom of the prepared pan.
- 3 In a large bowl, toss the blueberries, lemon juice and remaining ¼ cup granulated sugar. Spoon the blueberry mixture over the crust in the pan and crumble the remaining dough mixture over the top. Bake until golden brown, 40 to 45 minutes. Let cool completely in the pan.
- 4 Using the overhangs, transfer the crumb bar to a cutting board and cut into pieces.

**PER BAR:** 184 CAL, 8 G FAT (5 G SAT FAT), 28 MG CHOL, 41 MG SOD, 2 G PRO, 26 G CAR, 1 G FIBER

**Make-ahead tip** Refrigerate the cut bars between sheets of parchment or wax paper in an airtight container for up to 1 week.

### Coconut-Lime Sugar Cookies

**ACTIVE:** 20 MIN | **TOTAL:** 40 MIN  
**MAKES:** 20 COOKIES

- 1¾ cups all-purpose flour
- 2 tsp baking powder
- ¼ tsp kosher salt
- ½ cup (1 stick) unsalted butter
- ¾ cup packed light brown sugar
- 4 Tbsp granulated sugar
- 1 large egg
- 2 tsp lime zest
- 1 Tbsp fresh lime juice
- 1 cup shredded coconut

- 1 Heat oven to 350°F. Line 2 baking sheets with parchment paper.
- 2 In a medium bowl, whisk together the flour, baking powder and salt. Using an electric mixer, beat the butter, brown sugar and 2 Tbsp granulated sugar in a large bowl until light and fluffy, about 3 minutes. Beat in the egg, lime zest and juice. Mix in ½ cup coconut. Reduce speed to low and gradually add the flour mixture, mixing just until incorporated.
- 3 In a small bowl, combine the remaining ½ cup coconut and 2 Tbsp granulated sugar. Drop rounded Tbsp of dough into the coconut-sugar mixture and roll around to coat and form a ball. Place on the prepared baking sheets, spacing them 2 in. apart.
- 4 Bake until set and the edges are light golden brown, 18 to 20 minutes. Let cool for 5 minutes before transferring to wire racks to cool completely.

**PER COOKIE:** 149 CAL, 7 G FAT (4 G SAT FAT), 22 MG CHOL, 79 MG SOD, 2 G PRO, 21 G CAR, 1 G FIBER

**Make-ahead tip** Store the cookies at room temperature in an airtight container for up to 1 week.