

# Apple Pie Bars

**Yield:** 9-12 bars



## Ingredients:

### Base and Topping

1  $\frac{3}{4}$  cup all-purpose flour  
1 teaspoon cinnamon  
 $\frac{1}{2}$  teaspoon Kosher salt  
 $\frac{1}{2}$  cup sugar  
 $\frac{3}{4}$  cup (1  $\frac{1}{2}$  sticks) unsalted butter, cut into small cubes, cold

### Apple Filling

4 medium apples (4 cups) peeled, cored, and diced small  
2 tablespoons sugar  
1 tablespoon lemon juice  
1 teaspoon cinnamon  
 $\frac{1}{4}$  teaspoon nutmeg  
 $\frac{1}{4}$  teaspoon ginger  
1 tablespoon cornstarch

*Recipe from: [myclasscancook.com](http://myclasscancook.com)*

## Steps:

1. Preheat oven to 350°. Line an 8 x 8 baking dish with a piece of parchment paper with the sides overhanging and set aside.
2. **Make the filling:** Place the peeled, chopped apples in a medium bowl. Add sugar, lemon juice, cinnamon, nutmeg, ginger and cornstarch. Toss to coat.
3. **Make the base and topping:** In a large bowl, mix flour, cinnamon, salt and sugar.
4. Add the cold butter cubes. Using a pastry cutter or two forks, cut-in the butter with the flour until the butter pieces are the size of peas.
5. Spread  $\frac{2}{3}$  of the mixture into the baking dish with an offset spatula. Using your hands press the mixture into the pan. Add the apple mixture, spreading it out evenly. Add the remaining  $\frac{1}{3}$  of the dough mixture. You can squeeze some of the dough together with your hand to get larger crumbles. Make sure you cover all the apple mixture with the dough.
6. Bake for 60 minutes or until the top is golden brown.
7. Once done, fully cool before placing in the refrigerator for 3 hours before slicing into bars. Lift the paper from the sides to remove the bars. Cut into squares. Store in an airtight container in the fridge. Enjoy!