



Kate's Sweets

Cookies, Cakes, and More!

Apple Streusel Bars

Apple crisp in a bar form, with a sweet icing drizzled on top.

yield: 24 two-inch squares

prep time: 30 minutes

total time: 1 hour 15 minutes

Ingredients:

Pastry:

- 2 cups flour
- ½ cup sugar
- ½ tsp. baking powder
- ½ tsp. salt
- 1 cup butter
- 1 egg, beaten

Apple Filling:

- ½ cups white sugar
- ¼ cups flour
- 1 tsp. cinnamon
- 4 cups (about 3 medium) sliced, peeled baking apples

Icing:

- ½ cup powdered sugar
- about 1 Tbsp. milk (whole milk is best)
- ¼ tsp. vanilla extract

Directions:

Make the pastry: Preheat your oven to 350 degrees F and spray a 9x13 baking dish with non-stick cooking. Mix the flour, sugar, salt, and baking powder in a medium bowl. Cut in butter with a pastry blender or two knives until you have pea-sized crumbles. Gently mix in beaten egg with a fork. Gently pat about 2/3 of the crumb mixture onto the bottom of the prepared baking dish and set aside.

Make the apple filling: Combine the flour, sugar, and cinnamon in a small bowl. Cut up the apples into small cubes and put in a bowl. Pour the cinnamon mixture in with the apples and toss with a spatula until all apples are covered and all the mixture is used.

Spread apples out on prepared crust. Do not pile them all in the middle and try to spread them with the spatula, they will drag along crust with them. Instead, distribute them evenly throughout the baking dish as you pour them on.

Sprinkle reserved crust mixture over apples evenly and bake in preheated oven for 45 minutes. The sides should look slightly browned and the top should look somewhat hardened, but still quite light-colored. When finished, allow to cool completely.

Make the icing: Whisk together powdered sugar, vanilla extract, and enough milk to achieve desired consistency. Place glaze in a Ziploc bag and cut off a very small portion of one of the corners. Drizzle glaze over cooled pastry and allow to harden (you can place it in the freezer to hurry things along). Cut into bars and serve!

recipe adapted from: Lovin' from the Oven