

Apple Pie Bars

Prep: 15 min
Cook: 50 min
Serves: 9

Ingredients:

For crust:

- ½ cup unsalted butter, at room temperature
- ⅓ cup granulated sugar
- 1 teaspoon vanilla extract
- ¼ teaspoon kosher salt
- 1 cup all-purpose flour

For oat crumble:

- 1 cup old-fashioned oats
- ½ cup all-purpose flour
- ½ cup brown sugar
- ¼ teaspoon kosher salt
- ½ cup cold unsalted butter, diced

For filling:

- 3 medium apples (Fuji, Gala or Pink Lady), peeled and sliced ¼-inch thick
- 3 tablespoons brown sugar
- 2 tablespoons all-purpose flour

Directions:

For crust:

1. Preheat oven to 350°F. Line an 8x8-inch baking pan with parchment paper so that it hangs over the sides.
2. Beat the butter and sugar together on medium speed using a mixer for 1 to 2 minutes, until light and fluffy. Add the vanilla and salt, and mix to combine. Add the flour, and mix until the mixture comes together and is no longer crumbly. Press flour mixture into the prepared pan.
3. Bake for 15 minutes, until the edges begin to lightly brown. Allow to cool slightly while preparing oat crumble and filling.



Nutrition Information

Serving size: 142g 9 servings Calories: 420

Amount per Serving	% Daily Value	
Total Fat	21g	27%
Saturated Fat	13g	65%
Trans Fat	1g	
Cholesterol	55mg	18%
Sodium	115mg	5%
Total Carbohydrate	56g	20%
Dietary Fiber	3g	11%
Total Sugars	30g	
Added Sugars	24g	48%
Protein	4g	
Vitamin D	0mcg	
Calcium	32mg	2%
Iron	2mg	10%
Potassium	152mg	4%

For oat crumble:

1. Add the oats, flour, sugar and salt to the bowl of a food processor. Pulse 3 to 4 times to mix ingredients. Add the butter and pulse until a crumbly mixture forms.

For filling:

1. Mix together sliced apples, brown sugar and flour until combined. Pour filling over the crust and spread evenly.
2. Sprinkle the oat crumble over the apple filling.
3. Bake for 30 to 35 minutes, or until the crumble is golden brown.
4. Allow to cool completely before cutting into bars.