

# Apple Pie Bars

12 Servings | 30 minutes prep | 1 hour 35 minutes bake time

## • Ingredients •

### For the Crust

**1 pound** unsalted butter, softened  
**3/4 cup** granulated sugar  
**1/2 cup** brown sugar, lightly packed  
**2 tsps.** pure vanilla extract  
**4 cups** all-purpose flour  
**1 1/2 tsps.** kosher salt  
**1/2 cup** chopped walnuts  
**1 tsp** ground cinnamon

### For the Apple Filling

**3 large** Granny Smith Apples, peeled quartered, cored, and sliced 1/8 in thick  
**3 large** Golden Delicious Apples, peeled quartered, cored, and sliced 1/8 in thick  
**2 tbs.** lemon juice  
**1/4 cup** granulated sugar  
**1 tsp** ground cinnamon  
**1/8 tsp** ground nutmeg  
**4 tbs.** unsalted butter

## • Procedure •

1. Preheat oven to 375°
2. **For the Crust** - place the butter, granulated sugar, brown sugar, and vanilla in large bowl. Beat on medium speed for 2 minutes, until light and creamy. Sift the flour and salt together and slowly add to the butter-sugar mixture, beating on low until combined. Scatter two-thirds of the dough in clumps in a 9x13 in baking pan and press tightly with floured hands on the bottom and 1/2 inch up the sides. Refrigerate for 20 minutes. Bake for 18 to 20 minutes, until the crust is golden brown and set aside to cool.
3. Meanwhile, mix the remaining dough with walnuts and cinnamon and mix on low speed to combine. Set aside.
4. Reduce the oven to 350°
5. **For the Filling** - Combine the Granny Smith and Golden Delicious apples and lemon juice in a very large bowl. Add the sugar, cinnamon, and nutmeg and mix well. Melt the butter in a large pot, add the apples and simmer over medium heat, stirring often, for 12 to 15 minutes, until the apples are tender and the liquid has mostly evaporated. Spread the apples evenly over the crust, leaving a 1/2 border.
6. Pinch medium pieces of the remaining dough with your fingers and drop them evenly on top of the apples. Bake for 25 to 30 minutes, until the topping is browned. Cool completely and cut into bars.