



Apple Pie Squares

Streusel:

- *1-1/2 cups + 2 T. flour*
- *1-1/2 cups + 2 T. quick-cooking oats*
- *1 cup brown sugar*
- *1/8 t. baking soda*
- *1/4 t. salt*
- *1 cup butter, diced into cubes*

Apple Filling:

- *4 apples (I use MacIntosh), chopped into a fine dice*
- *1/2 cup sugar*
- *1 T. flour*
- *1 t. cinnamon*
- *Juice and zest of 1 lemon*

Preheat oven to 350°F.

Spray an 9"x9" pan with baking spray; make a sleeve with parchment paper and spray again. Set aside.

1. In bowl (or food processor), mix together the flour, oats, brown sugar and baking soda and salt. Cut in butter using a pastry blender (or the metal blade of your food processor). Butter should be mixed through out and you should end up with large crumbs.

2. Place 1/2 of the crumbs in the prepared pan. Press firmly with your hands to make crust. Bake for 15 minutes, then let cool on a rack.

3. To make the apple filling, mix together the chopped apples, sugar, flour, cinnamon and lemon zest and juice in a large bowl. Mix well. Spoon the apples into the warm crust, using the back of a spoon to compact, slightly. Take the rest of the streusel and crumble it all over the top.

4. Bake for 35 minutes, then let pan cool for another 30 minutes.

5. After 30 minutes, use the sleeves to lift the squares out of the pan and set them onto a cooling rack. Cool for at least 30 minutes, then cut into squares.

APPLE CHERRY VARIATION:

Follow the recipe, except dice only 3 apples and mix in 1 cup of dried cherries.

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