

Recipe

Name of recipe: Ashlee's Apple Crisp Bars

Prep Time: _____ Cook Time: _____ Serves: _____

Ingredients

Shortbread Crust

- 1/4 cup brown sugar, packed
- 1/2 teaspoon vanilla extract
- 1 1/4 cups all-purpose flour
- 1/2 cup (1 stick) unsalted butter (PA Preferred Lapp Valley Farm)

Apple Filling

- 4 cups apples, peeled, cored and thinly sliced (PA Preferred Barefoot Farm)
- 2 Tablespoons flour
- 1/4 cup sugar

Crisp Topping

- 1/2 cup brown sugar
- 1/4 cup sugar
- 3/4 cup flour
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/3 cup chilled butter, cut into 1/2-inch cubes



Instructions

Shortbread Crust

1. Preheat oven to 350° F. Line a 8x8 pan with parchment paper, leaving extra hanging over the ends, spray with cooking spray.
2. In a large mixing bowl, beat together the butter and sugar until light and fluffy, about 2-3 minutes. Add vanilla and mix until combined. Add flour and mix until combined and dough is crumbly.
3. Press dough evenly into bottom of prepared pan. Bake for 12-14 minutes, until dough is slightly puffed. Remove from oven and set aside, maintain oven temperature.

Apple Filling

4. In a large bowl, combine apples, flour and sugar. Mix until apples are thoroughly coated. Arrange apples on baked crust.

Crisp Topping

5. In a medium bowl, mix together first five ingredients. With a pastry blender or two knives, cut in butter until mixture is crumbly. Spread topping over apples in an even layer.
6. Bake uncovered at 350° F for 45 minutes, or until topping is golden and apple mixture is bubbly. Let cool, lift apple crisp using the extra parchment paper at the ends as handles, and cut into bars.