

APPLE CRISP BARS

All the cozy, spiced flavor of classic apple pie—without the fuss! These Apple Crisp Bars feature a buttery oat crust and crumble topping, layered with tender cinnamon apples for the perfect handheld treat. Easy to make, easy to share, and even easier to love.



Instructions

SHORTBREAD CRUST

- Prepare a 9 x 13 pan with parchment paper
- Preheat oven to 350°F
- In the bowl of your stand mixer cream butter and sugar together until light and fluffy, scraping the bowl as needed
- Add vanilla and mix well
- Add flour and mix until mixture is a crumbly texture with small bits of butter throughout
- Press dough into bottom of prepared pan
- Bake for 12 to 15 minutes, until light golden brown. Remove and set aside - Do not turn oven off

APPLE FILLING

- In a large bowl, combine apples, flour, and sugar - mix thoroughly to coat apples
- Arrange apples on baked crust

CRISP TOPPING

- In a medium bowl mix together both sugars, flour, cinnamon, and salt

Ingredients

SHORTBREAD CRUST

- 2 sticks unsalted butter
- 110g brown sugar
- 1 tsp vanilla
- 300g flour

APPLE FILLING

- 4 cups apples (peeled, cored and thinly sliced - approx 4-5 medium apples)
- 2 tbsp flour
- 50g granulated sugar

CRISP TOPPING

- 110g brown sugar
- 50g granulated sugar
- 90g flour
- 1 tsp cinnamon
- ½ tsp salt
- 1 stick unsalted butter, cut into cubes

APPLE CRISP BARS (CONT.)

- Add butter and cut in using a pastry cutter, or mix with hands until mixture is a crumbly texture with small bits of butter throughout
- Spread over apples in an even layer
- Bake uncovered at 350°F for 45 minutes (until topic is golden and apple mix is bubbly)
- ENJOY!

Notes:

- Use Granny Smith or Honey Crisp Apples for the best flavor
- Short on time? Use melted butter to mix the crisp topping, spread over the apples and bake as normal. You can also make the crisp topping in your stand mixer!

