

Press half of crumb mixture into greased 13 x 9 x 2-inch pan.

Spread jam over crumb mixture.

Sprinkle remaining half of crumb mixture over the jam.

Bake at 400-degrees for 20 min.

Cool and cut into bars.

Makes about 4 dozen bars.

APPLE CRUMB PIE

1/3 cup sugar

2 tbsp. flour

1/4 tsp. nutmeg

3/4 tsp. cinnamon

5 cups peeled, sliced Granny Smith apples

1 unbaked 9-inch Pie Pastry

1 tbsp. fresh lemon juice

Crumb topping:

1/2 cup flour

1/3 cup ~~sugar~~ brown sugar

4 tbsp. butter, chilled

Preheat oven to 375-degrees.

Combine sugar, flour, nutmeg and cinnamon.

Add mixture to apples, toss, spoon into Pie Pastry.

Sprinkle with lemon juice, set aside.

Topping:

Combine flour, sugar, butter in small bowl, mix together till crumbly using pastry blender, knives or hands.

Bake for 1 hr. or until golden.