



## apple pie bars

Start humming The Star-Spangled Banner because these easy and delicious Apple Pie Bars are going to have you pledging allegiance (to Bite Me More). A fresh take on the American classic dessert, these Apple Pie Bars, with their buttery graham crust, luscious apple toffee filling and crunchy streusel, are perfectly portable, personal pies. How bout them apples?

MAKES: 25-30 BARS



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## ingredients

### Graham Crust

- 2 cups graham cracker crumbs
- ½ cup butter, melted
- ¼ cup brown sugar
- ¼ tsp ground cinnamon
- 1/8 tsp kosher salt

### Apple Pie Filling

- 1 cup butter, melted
- 2 cups brown sugar
- 2 eggs
- 2 tsp vanilla extract
- 2 cups flour
- 1 tsp baking soda
- 1 tsp ground cinnamon
- ½ tsp kosher salt
- 1 cup SKOR Toffee Bits
- 2 cups Granny Smith apples, peeled and chopped

### Streusel Topping

- ½ cup flour
- ¼ cup brown sugar
- ¼ cup sugar
- ¼ cup butter, melted

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## directions

1. Preheat oven to 350°F. Coat a 13x9-inch baking pan with non-stick cooking spray. Line the pan with parchment paper.
2. In a medium bowl, combine graham cracker crumbs, melted butter, brown sugar, cinnamon and salt. Press the mixture evenly and firmly into the bottom of the prepared baking pan. Bake crust for 8 minutes, remove from oven and set aside.
3. For the apple filling, in a large bowl, whisk melted butter and brown sugar until combined. Whisk in eggs and vanilla extract until smooth. Add flour, baking soda, cinnamon, salt, SKOR bits and chopped apples. Stir just until flour has disappeared. Spread over baked graham crust.
4. For the streusel topping, in a medium bowl combine flour, brown sugar, sugar and melted butter until streusel is crumbly. Sprinkle streusel evenly otop apple brownies. Bake for 40-45 minutes until topping is golden brown. Remove from oven and let cool completely. Once cool, refrigerate for easier cutting.

*“You can’t have Thanksgiving without turkey. That’s like Fourth of July without apple pie, or Friday with no two pizzas.”*

— JOEY TRIBBIANI, 'FRIENDS'

