THE J.M. SMUCKER Co

Apple Shortbread Bars

Prep Time	Cook Time	Serves	Difficulty
20 mins	57 mins	20	N/A

Ingredients

- **Base:**
- 1 cup + 2 tbsp (280 mL) **Robin Hood®** Best for Cake and Pastry Flour

  Robin Hood® Best for Cake & Pastry Flour

- 1/4 cup (50 mL) sugar
- 1/2 cup (125 mL) butter, softened
- 1 tsp (5 mL) vanilla
- **Topping:**
- 1/2 cup (125 mL) **Robin Hood®** Best for Cake and Pastry Flour
- 1/2 cup (125 mL) brown sugar
- 1/4 cup (50 mL) **Robin Hood®** Oats

  Robin Hood® Quick Oats

- 1/4 cup (50 mL) butter, softened
- **Filling:**
- 3 apples, peeled, cored and sliced
- 2 tbsp (30 mL) **Robin Hood®** Best for Cake and Pastry Flour
- 2 tbsp (30 mL) brown sugar
- 1 1/4 tsp (7 mL) apple pie spice or pumpkin pie spice

Directions

Step 1:

Preheat oven to 300°F (150°C). Line an 8” square baking pan with parchment paper.

Step 3:

Cream butter in large bowl of electric mixer until fluffy. Add remaining base ingredients and mix until small lumps form. Press into bottom of prepared pan. Bake in preheated oven 15-17 minutes, or until edges are golden.

Step 5:

Combine all ingredients in small bowl. Set aside.

Step 7:

Combine all ingredients.

Step 9:

Sprinkle base with 1/2 of topping. Cover with apple filling and then cover with remaining topping. Increase oven temperature to 350°F (175°C) and bake in preheated oven 35-40 minutes. Cool and cut into squares.

Images

