THE J.M. SMUCKER Co

# Harvest Apple Streusel Squares

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 30 mins | N/A | 16 | N/A |

## Ingredients

- **Base:**
- 2 cups (500 mL) graham crumbs
- 3/4 cup (175 mL) butter, melted
- 1/2 cup (125 mL) finely chopped pecans
- **Filling:**
- 1 pkg (250 g) cream cheese, softened
- 1 can (300 mL) Regular or Low Fat Eagle Brand® sweetened condensed milk

  Original Sweetened Condensed Milk

- 2 eggs
- 2 cups (500 mL) peeled and finely chopped apples, or 1 can (19 oz/540 mL) apple pie filling
- 1/4 cup (50 mL) brown sugar
- 1/2 tsp (2 mL) ground cinnamon
- **Topping:**
- 1/2 cup (125 mL) brown sugar
- 1/2 cup (125 mL) Robin Hood® Original All Purpose Flour

  **Robin Hood**® Original All Purpose Flour

- 1/4 tsp (1 mL) ground cinnamon
- 1/4 cup (50 mL) cold butter
- 1/2 cup (125 mL) dried cranberries
- 1/3 cup (75 mL) chopped pecans

## Directions

**Step 1:**

Preheat oven to 350°F (180°C). Line a 9" x 13" (3.5L) baking pan with parchment paper.

**Step 3:**

Combine graham cracker crumbs with butter and pecans; press evenly into prepared pan.

**Step 5:**

Beat cream cheese until fluffy; beat in Eagle Brand and eggs. Pour over prepared crust.

**Step 6:**

In small bowl, combine apples, brown sugar and cinnamon. Spoon over cream cheese layer.

**Step 8:**

Combine brown sugar, flour and cinnamon. Cut in cold butter until mixture resembles coarse crumbs. Stir in cranberries and pecans. Sprinkle over apple layer.

**Step 9:**

Bake in preheated oven 35-40 minutes or until golden.

## Images