THE J.M. SMUCKER Co

Maple Walnut Bars

Prep Time	Cook Time	Serves	Difficulty
10 mins	35 mins	16	N/A

Ingredients

- **Base:**
- 1/4 cup (50 mL) brown sugar
- 1 cup (250 mL) Brodie® Self Raising Cake and Pastry Flour

  BRODIE® Self-Raising Cake & Pastry Flour

- 1/2 cup (125 mL) butter, softened
- **Filling:**
- 2 eggs
- 1/3 cup (75 mL) brown sugar
- 1/4 cup (50 mL) Brodie® Self Raising Cake and Pastry Flour

  BRODIE® Self-Raising Cake & Pastry Flour

- 3/4 cup (175 mL) maple syrup
- 3/4 cup (175 mL) chopped walnuts

Directions

Step 1:

Preheat oven to 350°F (175°C). Spray a 9" baking pan and line with parchment paper.

Step 3:

Mix flour and brown sugar together in small bowl. Cut in butter until coarse crumbs form. Press into bottom of prepared pan. Bake in preheated oven 10 minutes or until golden.

Step 5:

Combine all ingredients. Pour over base. Bake 20-25 minutes longer or until puffy and golden. Cool on wire rack. Cut into squares.

Images

