



Easy Apple Pie Bars

Prep time: 20 minutes

Cook time: 1 hour

Servings: 20

- Nonstick cooking spray
- 7 cups Granny Smith apples, peeled, cored and diced
- 1 cup Musselman's Apple Butter
- 1 1/2 teaspoons vanilla extract, divided
- 1/2 cup brown sugar
- 2 frozen pie crusts, defrosted
- 1 egg white
- 2 tablespoons sugar
- 1/2 teaspoon ground cinnamon
- 1 cup powdered sugar
- 2 tablespoons milk

Heat oven to 350 F. Grease 9-by-13-inch pan with nonstick cooking spray.

Place diced apples in large mixing bowl. Add apple butter, 1 teaspoon vanilla and brown sugar. Mix until apples are evenly coated.

Place one pie crust in bottom of greased pan. Slowly stretch out crust to cover pan's bottom. Cut some edges off, if necessary. Spread apple filling evenly over crust.

With rolling pin, roll second crust to make it same size as pan. Place second crust on top of apple pie filling and tuck down edges to cover.

Continued:

Grand Manner Magazine

<http://www.grandmanner.com/recipes.html>

Check Daily for New Recipes

Page -2-

To make topping: In small bowl, whisk egg white until foamy and brush over crust. In another bowl, combine sugar and cinnamon, and sprinkle evenly over crust.

Bake 50-60 minutes until crust is golden brown. Remove from oven and cool slightly before cutting.

To make glaze: In small bowl, combine powdered sugar, milk and remaining vanilla, and whisk until smooth. Drizzle over cooled bars and serve.

Source: ALDI

<https://www.aldi.us/>

© 2017 All rights reserved
