

# Apple Pie Bars

Recipe By *Nechama Fiddle*



Cooking and Prep:  45  
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Serves:  10

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

## Ingredients (14)

### Main ingredients

- 2 and 1/2 cups all-purpose flour
- 1/4 teaspoon salt
- 2 teaspoons **Haddar Baking Powder**
- 2 teaspoons cinnamon
- 1/8 teaspoon nutmeg

- 1 stick margarine, softened (use soy-free, if needed)
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 tablespoon Gefen Vanilla Extract
- 2 large apples, diced

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### Glaze

- 1 cup powdered sugar
  - 2-3 tablespoons hot water
  - 1 teaspoon Gefen Vanilla Extract
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## Start Cooking

### Prepare the Bars

1. Preheat oven to 350 degrees Fahrenheit. Grease and flour 9x13-inch pan.
2. In a medium bowl, whisk together flour, salt, baking powder, cinnamon, and nutmeg.
3. Combine margarine and sugars in a large mixing bowl. Using an electric mixer, beat until light and fluffy. Reduce speed to low and add eggs, one at a time. Mix until smooth.
4. Add the flour mixture slowly, until flour is just incorporated. Stir in diced apples. The dough will be thick, similar to cookie dough. Don't worry if it is hard to mix.
5. Spread dough evenly in prepared pan. (You can flatten the dough with damp hands.) Bake for 30-35 minutes. Allow to cool completely.

### Prepare the Glaze

1. Combine powdered sugar, hot water, and vanilla extract in a Ziploc bag. Mix until smooth. It should be the consistency of glue; if it is too thick, add more water one teaspoon at a time. If it is too thin, add more powdered sugar.
- 2.

Snip off a corner of the bag and drizzle over cooled bars.

**Tip:**

Bars can be made in advance and frozen.