

Apple Pie Cookie Bars from She Makes and Bakes

Makes one 9x13 pan

Prep time: 60 min. Bake: 30-35 min at 350

Snickerdoodle Crust:

1/2 cup butter, softened

1 cup sugar

1 egg

1 teaspoon cream of tartar

1/4 teaspoon baking soda

1/2 teaspoon vanilla

1 1/2 cups flour

1/4 cup cinnamon sugar

In a stand mixer with the paddle attachment, cream together butter and sugar until light and fluffy (you can also use a hand mixer). Add egg and mix on low until incorporated. Add cream of tartar, baking soda, vanilla, and flour and mix on low until combined. Press into a greased 9x13 pan. Sprinkle cinnamon sugar on top of crust. Set aside.

Oatmeal Raisin Topping:

1/2 cup butter

1/2 cup brown sugar

1/4 cup sugar

1 egg

1/2 teaspoon vanilla

3/4 cup flour

1/2 teaspoon baking soda

1/2 teaspoon cinnamon

1/4 teaspoon cloves

1/4 teaspoon salt

1 1/2 cup oats

1/2 cup raisins (optional)

In a bowl of hot water, soak the raisins until plump (about 5 minutes). In the same mixing bowl that you used for the snickerdoodles, cream together butter and sugars using the paddle attachment. Add egg and vanilla and mix on low until incorporated. Add flour, baking soda, cinnamon, cloves, and salt and mix until combined. Add oats and mix. Drain your soaked raisins, add to mixing bowl, and mix on low until incorporated. Set dough aside.

Apple Pie Filling:

5 granny smith apples

1 tablespoon lemon juice

1/4 cup cinnamon sugar

Peel and thinly slice apples. Place in a microwave safe bowl and pour lemon juice over the apples. Mix to get the lemon juice distributed. This won't add flavor but will keep the apples from turning brown. Cook the apples on high in your microwave for about 4-5 minutes until slightly softened and liquid is in the bottom of the bowl. Drain the apples, mix with 1/4 cup cinnamon sugar, and let rest for about 5 minutes. Drain the apples again (you want to get rid of as much moisture as possible or you'll get soggy bars) and place over snickerdoodle crust.

Spread the oatmeal cookie topping over the apples. I took chunks of the dough, flattened them in my hands, and then placed on top of the apples. You want the dough to be about 1/8-1/4 inch thick.

Bake at 350 degrees for 30-35 minutes until crust is lightly browned. Cool before slicing and serving.