

Apple Squares



Prep Time: 15 minutes

Cook Time: 25-30 minutes

Servings: approx. 16 squares

Ingredients:

¼ cup unsalted butter (melted)

½ cup brown sugar

¼ cup granulated sugar

1 egg

1 teaspoon vanilla extract

1 cup all purpose flour

1 teaspoon baking powder

¼ teaspoon salt

½ teaspoon cinnamon

¾ cup chopped apple (tart)

½ cup cinnamon drops *or butterscotch drops*

1. Preheat oven to 350°F. Grease a 9in. baking pan.
2. Peel, core, and slice apples. Set aside.
3. In a medium bowl, mix butter, and sugars.
4. Add egg and vanilla and mix thoroughly.
5. In another bowl sift together flour, salt, baking powder, and cinnamon.
6. Add flour mixture to butter. Mix until combined. Stir in apple pieces.
7. Spread into baking dish and sprinkle with cinnamon or butterscotch drops.
8. Bake at 350°F for 25-30 minutes until the top springs back when lightly pressed.
9. Let cool before cutting into 16 squares.