

# Keystone Maple Apple Pie Bars

#33

1<sup>st</sup> Place

Pg 1

2022 PA Farm Show  
PA Preferred Junior Baking  
1<sup>st</sup> Place

## Ingredients

### Shortbread Crust:

- 2 cup flour
- ½ cup sugar
- ½ tsp salt
- ½ tsp baking powder
- 1 cup butter (2 sticks), cut into 1/2-inch cubes (PA Preferred-Land O'Lakes)
- 1 egg, slightly beaten (PA Preferred-Weis)
- 2 tsp vanilla

### Apple Pie Filling:

- Heaping 4 cups MacIntosh and Granny Smith apples, peeled, cored, and sliced (Way Fruit Farm from Port Matilda, PA)
- ½ cup flour
- ½ cup light brown sugar
- ½ cup sugar
- 2 tsp cinnamon
- ¼ tsp ginger
- ¼ tsp nutmeg
- Pure maple syrup, drizzle to liking (Annie's Kitchen from Ronks, PA)

### Crumbly Streusel:

- 2 cup light brown sugar
- 1 cup flour
- 1 ¼ cup quick rolled oats
- 1 cup butter (2 sticks), cut into 1/2-inch cubes (PA Preferred-Land O'Lakes)

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### Maple Cream Glaze:

- 2 cup powdered sugar
- 2 Tbs whole milk (PA Preferred-Turner's Dairy Farm)
- 1 ½ tsp maple extract
- ¼ tsp vanilla

### Garnish

- ½ cup pecans, chopped and toasted

## Instructions

### Shortbread Crust:

1. Preheat oven to 350 F. In a 9x13 inch baking pan, lightly grease the pan's sides and base with shortening (I use Crisco).
2. In a large bowl combine flour, sugar, salt, and baking powder and mix well. Cut in butter with pastry cutter or two knives until the mixture resembles coarse crumbs. Add egg and vanilla and mix to combine. Press dough evenly into prepared pan.

### Apple Pie Filling:

3. To prepare the filling, combine apples and flour and toss to coat. In a separate bowl, mix brown sugar, sugar, cinnamon, nutmeg, and ginger. Add sugar and spice mixture to apples and stir to combine. Add drizzle (to your liking) of maple syrup evenly over the mixture and stir to combine. Spread filling over crust.

### Crumbly Streusel:

4. In a medium bowl, mix together light brown sugar, flour, and oats. With a pastry cutter or two knives, cut in butter until mixture is crumbly. Spread topping over apple filling in an even layer.
5. Bake 45-50 minutes. (I did 48 minutes in a gas oven.) Streusel will be a nice golden brown. Let cool completely.

### Glaze and Garnish:

6. To make toasted pecans, heat oven to 350 F. Spread pecans in thin layer in shallow baking pan. Bake, stirring occasionally, 7 to 8 minutes or until golden brown; cool.
7. Once pecans are cooled, combine powdered sugar, milk, maple extract, and vanilla and whisk until smooth. Pour glaze over cooled bars. Immediately sprinkle toasted pecans evenly on bars.
8. Allow glaze to set before cutting bars. Enjoy!