

CINNAMON-APPLE CRUMBLE BARS WITH VANILLA ICING

APPLES

3 medium-sized apples, peeled, cored, and cut into a 1/2 inch dice (I used Macouns)
1/4 cup all-purpose flour
1/4 cup packed brown sugar
1 1/4 teaspoons ground cinnamon
1/2 teaspoon salt

Crumble

16 tablespoons (2 sticks) unsalted butter, softened
2 cups all-purpose flour
1/2 cup granulated sugar
1/2 teaspoon baking powder
1/2 teaspoon salt
1 large egg

Icing

3/4 cup powdered sugar
1 1/4 tablespoons milk
1/2 teaspoon vanilla extract
1/2 teaspoon melted butter

DIRECTIONS

Preheat the oven to 350F. Make a foil sling for your 8x8 inch pan; spray with baking spray and wet aside.

Place the apples, flour, brown sugar, cinnamon, and salt into a bowl and toss to coat until the ingredients are evenly distributed. Set aside.

In a large bowl, blend together the butter, flour, sugar, baking powder, and salt using a pastry cutter until the butter is incorporated and there are crumbs the size of peas. Add the egg and lightly stir until just incorporated.

Reserve 1 heaping cup of the crumb mixture. Pour the rest of the crumb mixture into the prepared pan and gently press the mixture into the pan to form a level crust. Next, evenly distribute the apple mixture over the crust. Sprinkle the reserved crumb mixture evenly over the apples. Bake for 60 minutes, or until the crumble is golden and the apples are soft. Remove from the oven and let cool completely in the pan.

In a small bowl, sift the powdered sugar. Add the milk, vanilla, and melted butter and whisk until a creamy glaze forms. Pour the glaze into a small plastic bag. Snip off a small corner of the bag and gently squeeze and drizzle the icing over the bars. Let the icing set for about 10 minutes then serve.