



Maple Apple Blondy Bars

Ingredients

Blondies

- 2 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1 cup butter softened
- 1/4 cup sugar
- 1 cup dark brown sugar
- 2 large eggs
- 1 1/2 tsp vanilla extract
- 1/2 tsp cinnamon

Apple filling

- 2 large apples chopped finely
- 2 Tbsp brown sugar
- 1 Tbsp butter
- 1/2 tsp vanilla extract
- 1/2 tsp cinnamon

Maple Glaze

- 2 Tbsp butter
- 1/4 cup pure maple syrup
- 1/4 tsp maple flavoring (optional)
- 1/2 cup powdered sugar
- 1/4 tsp vanilla extract
- 1/8 tsp ground cinnamon

Instructions:

Preheat oven to 350 and line an 11x7 pan with tin foil (or spray with cooking spray).

Apple filling

On med-low heat, cook apple filling mixture for 3-4 minutes. Pull off heat & allow to cool.

Blondies

1. Cream butter until light and fluffy, about 1 minute. Add brown sugar and granulated sugar, and mix until well combined.
2. Add eggs, 1 at a time, beating well after each addition.
3. Add salt and vanilla extract. Mix until combined.
4. In a separate bowl, mix flour, baking powder, and cinnamon. Add to wet ingredients, stir until combined.
5. Using a spatula, spread half the blondie batter evenly in the bottom of the pan (or your hands--batter is very thick, so I prefer to spread with my hands).
6. Spread apple filling all over the layer.
7. Top with remaining blondie batter and spread evenly.
8. Bake for 25-30 minutes, or until the top is golden brown and a cake tester comes out clean.

Maple Glaze

1. Melt butter, maple syrup, vanilla extract, and cinnamon over low heat. Once melted together, pull off the heat. Sift in powdered sugar, and whisk until fully combined. Cool for 8-10 minutes so the glaze can thicken.
2. Allow bars to cool for about 10 minutes, then pour the glaze over the bars and allow it to set.
3. Slice into squares and enjoy!