

Apple Streusel Bars

Sweet Pastry

- 2 cups all-purpose flour
- ½ cup sugar
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 cup butter softened
- 1 egg beaten

Apple Filling

- ½ cup white sugar
- ¼ cup flour
- 1 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 1/8 teaspoon ginger
- 4 cups about 3 medium or 2 large sliced, peeled baking apples like Granny Smith or honeycrisp if you're feeling bougie

Glaze

- 2 cups powdered sugar
- 3 tablespoons milk whole milk is best
- 1 teaspoon almond extract

Instructions

- To prepare crust, mix flour, sugar, salt, and baking powder in a medium bowl. Cut in butter with a pastry blender, fork, or two knives until you have pea-sized crumbles. Gently mix in beaten egg.
- Spray a 9×13 baking dish with non-stick cooking spray. Gently pat about ⅔ of the crumb mixture onto the bottom of the dish. It helps to wet your hands slightly with cool water. Preheat oven to 350°F and set aside.

- To prepare apple filling, combine flour, sugar, and cinnamon and toss with apples.
- Spread apples out on prepared crust. Sprinkle reserved crust mixture over apples evenly and bake in preheated oven for 40 minutes.
- When finished, allow to cool completely.
- To prepare glaze, whisk together powdered sugar, almond extract, and enough milk to achieve desired consistency.
- Place glaze in a Ziploc bag and cut off a very small portion of one of the corners to drizzle glaze over cooled pastry and allow to harden. Cut into bars and serve.