

Apple Kuchen Bars

INGREDIENTS:

- 3 cups all-purpose flour, divided
- 1/4 teaspoon salt
- 1-1/2 cups cold butter, divided
- 4 to 5 tablespoons ice water
- 8 cups thinly sliced peeled tart apples (about 8 medium)
- 2 cups sugar, divided
- 2 teaspoons ground cinnamon

DIRECTIONS:

1. Preheat oven to 350°. Place 2 cups flour and salt in a food processor; pulse until blended. Add 1 cup butter; pulse until butter is the size of peas. While pulsing, add just enough ice water to form moist crumbs. Press mixture onto bottom of a greased 13x9-in. baking pan. Bake 20-25 minutes or until edges are lightly browned. Cool on a wire rack.

2. In a large bowl, combine apples, 1 cup sugar and cinnamon; toss to coat. Spoon over crust. Place crumbs form. Sprinkle over apples. bars. Yield: 2 dozen



remaining flour, butter and sugar in Bake 60-70 minutes or until golden brown and apples food processor; pulse until coarse are tender. Cool completely on a wire rack. Cut into





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