



Flaky Apple Pie Bars



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Introduction

Flaky Apple Pie Bars bring the delightful essence of traditional apple pie into a portable and easy-to-serve dessert. Perfect for gatherings, picnics, or simply satisfying a sweet tooth, these bars feature a buttery, flaky crust enveloping a sweet and spiced apple filling. They are sure to be a family favorite and will impress any guests with their homemade charm.

Detailed Ingredients with measures

For the crust:

- 2 ½ cups all-purpose flour
- 1 cup unsalted butter, cold and cubed
- ¼ cup granulated sugar
- 1 tsp salt
- 6-8 tbsp ice water

For the filling:

- 6 cups apples, peeled, cored, and sliced
- ¾ cup granulated sugar
- 1 tsp cinnamon
- ¼ tsp nutmeg
- 1 tbsp lemon juice
- 2 tbsp all-purpose flour

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 45 minutes

Total Time: 1 hour 5 minutes

Yield: 12 bars



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Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 375°F (190°C).

Prepare the Baking Dish

Grease a 9×13-inch baking dish with cooking spray or butter.

Make the Pie Crust

In a mixing bowl, combine flour, sugar, and salt. Cut in the cold butter until the mixture resembles coarse crumbs. Add in the cold water, one tablespoon at a time, until the dough forms a ball. Divide the dough into two halves, wrap in plastic wrap, and refrigerate for at least 30 minutes.

Prepare the Apple Filling

While the dough is chilling, peel, core, and slice the apples. In a large bowl, toss the sliced apples with sugar, cinnamon, nutmeg, and lemon juice. Set aside to allow the flavors to meld.

See also Crockpot French Onion Meatloaf

Roll Out the First Dough Half

Once the dough has chilled, roll out one half on a floured surface to fit the bottom of the prepared baking dish. Place the rolled-out dough into the dish and press it into place.

Add the Apple Filling

Spread the apple filling evenly over the crust in the baking dish.

Roll Out the Second Dough Half

Roll out the second half of the dough and place it over the apple filling. Seal the edges and cut slits in the top to allow steam to escape.

Bake the Apple Pie Bars

Place the baking dish in the preheated oven and bake for 45-50 minutes, or until the crust is golden brown and the filling is bubbly.

Cool and Cut

Once baked, remove from the oven and allow to cool in the dish. Once cooled completely, cut into bars and serve.

Notes

Serving Suggestions

These apple pie bars can be served warm or at room temperature. They taste amazing with a scoop of vanilla ice cream.

Storage Instructions

Store leftovers in an airtight container in the refrigerator for up to 3 days. They can also be frozen for up to 3 months; simply thaw before serving.

Apple Varieties

For the best flavor, consider using a mix of sweet and tart apples, such as Granny Smith and Honeycrisp.

Adjusting Sweetness

Feel free to adjust the sugar in the filling based on the sweetness of your apples and personal preference.



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Cook techniques

Preparing the Pie Crust

Use a combination of cold butter and chilled water for a flaky pie crust. Make sure to handle the dough as little as possible to maintain its texture.

See also [Lemon Meringue Tart](#)

Layering the Filling

When layering the apple filling, toss the apples with sugar and spices before placing them in the crust. This ensures even distribution of sweetness and flavor.

Baking the Bars

Bake the bars until the top is golden brown and the filling is bubbly. This indicates that the apples are tender and the crust is properly cooked.

Cooling the Bars

Allow the apple pie bars to cool completely in the pan before cutting. This helps the filling set and makes for cleaner slices.

FAQ

Can I use a different type of apple?

Yes, feel free to use any variety of apple you prefer, but a mix of tart and sweet apples is recommended for a balanced flavor.

How do I store leftover apple pie bars?

Store leftover bars in an airtight container at room temperature for up to 3 days or in the refrigerator for up to a week.

Can I freeze apple pie bars?

Yes, apple pie bars can be frozen. Wrap them tightly in plastic wrap and foil before placing them in the freezer for up to 3 months.

What can I serve with apple pie bars?

Apple pie bars are delicious on their own or can be served with whipped cream, vanilla ice cream, or a drizzle of caramel sauce for added indulgence.



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Conclusion

The flaky apple pie bars are a delicious treat that combines the classic flavors of apple pie with the convenience of a bar format. With their buttery crust and sweet apple filling, these bars are perfect for any occasion, whether as a dessert for a family gathering or a sweet snack during the day. Their easy preparation and delightful taste make them a favorite among both bakers and dessert lovers alike.

See also [Creamy Tortellini Soup Recipe Easy & Delicious](#)

More recipes suggestions and combinations

Cherry Pie Bars

Substitute apples with cherries for a tart and sweet twist on the classic pie bars.

Pumpkin Spice Bars

Incorporate pumpkin puree and warm spices for a seasonal variation that captures the essence of fall.

Peach Cobbler Bars

Use fresh peaches for a sweet and juicy filling, perfect for summer gatherings.

Mixed Berry Crumble Bars

Combine strawberries, blueberries, and raspberries for a colorful and flavorful dessert.

Cinnamon Roll Bars

Transform the dough into a cinnamon roll base and add a cream cheese frosting for a decadent treat.

Chocolate Hazelnut Bars

Add a layer of chocolate hazelnut spread for an indulgent and rich flavor profile.



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