

# APPLE PIE BARS

## Ingredients

1 1/2 cups all-purpose flour  
1 1/2 tablespoons white sugar  
1/2 cup shortening  
1/4 teaspoon salt  
1/2 teaspoon baking powder  
2 egg yolks, beaten  
4 tablespoons water  
8 apples – peeled, cored and cut into thin wedges  
2 tablespoons lemon juice  
2 tablespoons all-purpose flour  
1 3/4 cups white sugar  
1/2 teaspoon ground cinnamon  
2 tablespoons butter  
1 cup all-purpose flour  
1 teaspoon ground cinnamon  
2/3 cup brown sugar  
2/3 cup butter

## Directions

Preheat the oven to 350 degrees F (175 C).  
Combine flour, sugar, salt and baking powder in a large bowl.  
Cut in shortening until the mixture resembles coarse crumbs.  
Mix egg yolk and water together and mix into flour until it forms a ball.  
Roll out to fit the bottom of a 10×15 inch pan.  
Combine apples, lemon juice, 2 tablespoons flour, sugar and cinnamon in a large bowl.  
Pour the filling into the pie crust and dot with 2 tablespoons

butter.

Combine 1 cup flour, 1 teaspoon cinnamon, 2/3 cup brown sugar and 2/3 cup butter in a medium bowl.

Cut in the butter until crumbly, sprinkle over the apples.

Bake in the preheated oven for 60 minutes, or until topping is golden brown

source:[allsimplyrecipes.com](http://allsimplyrecipes.com)