Bates Dining Service

Bavarian Apple Bars

Makes 9-12 servings or 1 (8” x 8”) pan

For Crust:

½ C. butter or margarine

¼ C. confectioner’s sugar

1 C. flour

To make crust, combine above ingredients and press into a lightly greased pan. Bake at 350 degrees for 10 minutes.

For Filling:

5 T. cream cheese

½ C. granulated sugar

1. medium egg

2 tsp. vanilla extract

Pour filling into pan on top of crust.

For Topping:

1 C. Granny Smith apples, sliced (round cup for a heavy cup measure)

⅛ tsp. cinnamon

¼ C. granulated sugar

Toss apples, cinnamon and sugar together and let stand for a while.

Evenly place apples in rows on top of filling. Sprinkle ¼ C. sliced almonds on top of apples. Bake at 350 degrees for about 30-40 min. or until filling is set. Remove from oven. Allow to cool.