

# Appledoodle Bars

Poetry & Pies

**prep time:** 10-15 minutes

**cook time:** 5-10 minutes

**bake time:** 30-35 minutes

**total time:** 1 hour (plus 30 minutes to cool)

**servings:** 12-16



## Ingredients

for the [apple pie filling](#) (can sub [chai spiced](#) or a large can of store bought)

- 3-4 medium apples--something slightly tart is best
- ½ cup (100g) lightly packed brown sugar
- 2 tablespoons (28g) bourbon (optional, can sub lemon juice)
- 2 tablespoons (28g) apple cider (can sub apple juice)
- 1 teaspoon (3g) [pure vanilla extract](#)
- 1 tablespoon (9g) cornstarch
- 1 tablespoon (9g) flour
- 1 teaspoon (3g) [ground cinnamon](#)
- ¼ teaspoon (½g) ground ginger
- ⅛ teaspoon (½g) ground nutmeg
- ⅛ teaspoon (½g) ground cloves
- pinch sea salt

for the **snickerdoodle dough**

- 2 ½ cups (340g) flour, spooned then leveled
- 1 teaspoon (3g) baking soda
- 2 teaspoons (6g) cream of tartar
- ½ teaspoon (3g) sea salt
- 1 cup (227g) unsalted butter\*, room temperature
- 1 cup (200g) granulated sugar
- ½ cup (100g) light brown sugar
- 2 eggs, room temperature
- 1 tablespoon (13g) [pure vanilla extract](#)

## for the topping

- ¼ cup (50g) granulated sugar
- 1 tablespoon (8g) [ground cinnamon](#)

## Instructions

### make the apple pie filling

1. Peel, core, and either slice the apples to about ¼ inch thickness or chop them into ¼ inch pieces. It's a rough size, and you can cut them slightly larger if you like.

Note: a [vegetable peeler](#) and apple [slicer and corer](#) help a lot with this, but feel free to break out the [fancy gadgets](#) if you have them!

2. Add the apples along with all the other ingredients into a large saucepan or [medium stockpot](#). Stir well then cook over medium heat, stirring frequently, until the caramel part begins to thicken. Turn the heat down to low and cook until the apples are softened but still have a bit of a crunch, about 3-4 minutes.
3. Remove to a clean bowl or jar to cool completely.

### make the snickerdoodle dough

4. Preheat your oven to 350F/175C. Line an 8x8 pan with foil or [parchment](#) (you can overhang it on the sides and use chip or binder clips to hold it in place).
5. Using a [large fine mesh sieve](#), sift and whisk together the flour, baking soda, cream of tartar, and salt into a medium mixing bowl. Set aside.
6. Cream the butter, sugar, and brown sugar using the paddle attachment of your stand mixer or a handheld mixer (I prefer the handheld because this is such a small batch). Beat on medium until light in color and fluffy, about 2-3 minutes.
7. Add the eggs one at a time, beating on medium until smooth, about 30-60 seconds each time. Add vanilla and beat on medium until very smooth, about 30 seconds.
8. Beat in the flour mixture on low, just until combined.

### assemble the bars

9. Press  $\frac{1}{2}$  to  $\frac{2}{3}$  of the dough into your prepared pan, being sure to get all the way to the edges to seal that off and prevent the apple filling seeping underneath. Bake the base for 10 minutes.
10. Spread the cooled apple pie filling evenly over the par-baked base. Sprinkle the remaining dough over the apples, trying to cover most of the apples.
11. Mix the cinnamon and sugar topping in a bowl. Sprinkle evenly over the crumbled dough on top.
12. Bake for 30-35 minutes, until puffed up a bit and the dough is no longer shiny and the edges begin to brown. The filling should also be bubbling along the edges and a bit in the middle. If the top browns too quickly, tent loosely with foil.
13. Let cool 30 minutes. Use the foil or parchment overhang to pull the bars up and place on a cutting board. Cut into 12-16 squares.

*Enjoy!*

*Store in an airtight container. Bars will last 2-3 days at room temperature or 1 week refrigerated.*

*\*Ideally, use European style butter (like Kerrygold) to get a better texture.*