

Chef Maxine Borcharding
Oregon Culinary Institute

Recipes for Portland Nursery
2007 Apple Festival

Apple Pie Bars
Makes 24 bars

2-3 tart apples, peeled, cored, and coarsely chopped (about 2 cups)
1/3 cup apple juice or cider
1/2 t ground cinnamon
1/8 t freshly ground nutmeg
1/4 cup granulated sugar
2 t cornstarch
1/2 cup butter
1 1/2 c all purpose flour
1/2 cup sugar
1 large egg
1/2 t baking powder

Preheat oven to 375 degrees

For the filling:

Combine the apples, juice, cinnamon and nutmeg in a medium saucepan and cook over medium heat until boiling, stirring occasionally.

Sift together 1/4 cup sugar and the cornstarch, and stir them into the apples.

Cook and stir until thickened and bubbling.

Remove from the heat and set aside to cool slightly.

For the crust:

In a food processor, combine the butter with the sugar and egg and pulse to combine. Add half of the flour and pulse until just mixed. Add the remaining flour and pulse until combined.

Pat 2/3 of the dough (about a cup) into an ungreased 9x9" pan.

Drop the remaining crust mixture in small teaspoonfuls on top of the filling.

Bake at 375 degrees until the top is golden. Cook on a wire rack and slice into bars.