

Maple Apple Bars

Cream together: (I use my whisk and don't bother getting my mixer out)

1/2 cup butter softened (I've successfully used half tallow)

1 1/3 cup brown sugar

1/2 cup maple syrup

2 eggs

Add:

2 tsp. vanilla

1/4 tsp baking soda

3/4 tsp salt

2 cups all purpose flour

3 cups chopped apples

Batter will be thick. Pour into a greased 9x13 pan 25-30 minutes @350F or until golden brown over the top.

Glaze:

1/4 cup butter

1/2 cup pure maple syrup

1/4 cup packed brown sugar

Heat in sauce pan until slightly thick, simmering for 2-3 minutes is usually enough.

Pour glaze over warm bars, serve warm bars with whipped cream or ice-cream!

