Apple Squares

9x13 Pan

INGREDIENTS

2 cups sifted all-purpose flour

2 teaspoons baking powder

½ teaspoon salt

½ teaspoon ground cinnamon

½ cup butter or margarine, melted

¾ cup packed brown sugar

¾ cup white sugar

2 eggs

2 teaspoons vanilla extract

2 chopped large apples

1 1/3 cups finely chopped walnuts

¼ cup white sugar

1 tablespoon ground cinnamon

DIRECTIONS

1. Preheat oven to 350 degrees. Grease a 9x13 inch pan.
2. Sift together flour, baking powder, salt, and ½ teaspoon cinnamon. Set aside.
3. IN a large bowl, mix together melted butter, brown sugar and 1 cup of white sugar with a wooden spoon until smooth.
4. Stir in the eggs and vanilla.
5. Blend in the flour mixture until just combined, then stir in the apples and walnuts.
6. Spread the mixture evenly into the prepared pan.
7. In a cup or small bowl, stir together the remaining cinnamon and sugar. Sprinkle over the top of bars. (you do not need to use all of the mixture)
8. Bake for 30-35 minutes in preheated oven. Finished bars should spring back when lightly touched.
9. Cool in the pan and cut into squares.