

Apple Walnut Squares

Ingredients

- 3 cups flour
- 2 tsp baking powder
- 1 tsp salt
- 1 1/2 cups brown sugar, lumps broken
- 1 tsp cinnamon
- 1/2 tsp allspice
- 2 sticks butter, cut into pieces
- 3 eggs
- 1/2 cup apple cider or juice
- 1 cup chopped walnuts
- 1/2 cup raisins
- 3 cups apples, peeled, cored and coarsely chopped

Instructions

1. In a large bowl, sift together flour, baking powder and salt.
2. Mix in brown sugar, cinnamon and allspice.
3. With a pastry blender or two knives, cut butter into mixture until it is as fine as oatmeal.
4. In another small bowl, lightly beat eggs and add cider. Stir into batter until well combined.
5. Fold in walnuts, raisins and apples. The batter will be very heavy.
6. Butter a 9-by-12-inch baking pan and spoon batter in, smoothing out surface.
7. Bake in preheated 325°F oven for 1 hour or until golden brown and done.
8. Cool and cut into squares to serve.

APPLE WALNUT SQUARES

- 3 cups flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1½ cups brown sugar, lumps broken
- 1 teaspoon cinnamon
- ½ teaspoon allspice
- 2 sticks butter, cut into pieces
- 3 eggs
- ½ cup apple cider or juice
- 1 cup chopped walnuts
- ½ cup raisins
- 3 cups apples, peeled, cored and coarsely chopped

In large bowl, sift together flour, baking powder and salt. Mix in brown sugar, cinnamon and allspice. With pastry blender or two knives, cut butter into mixture until it is as fine as oatmeal.

In another small bowl, lightly beat eggs and add cider. Stir into

batter until well combined. Fold in walnuts, raisins and apples. The batter will be very heavy.

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