

Apple Squares

Ingredients

- 1 cup sifted all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon ground cinnamon
- $\frac{1}{4}$ cup butter or margarine, melted
- $\frac{1}{2}$ cup packed brown sugar
- $\frac{1}{2}$ cup white sugar
- 1 egg
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cup chopped apple
- $\frac{1}{2}$ cup finely chopped walnuts
- 2 tablespoons white sugar
- 2 teaspoons ground cinnamon

Directions

Preheat oven to 350. Grease a 9x9 inch pan. Sift flour, baking powder, salt, and $\frac{1}{4}$ t. of cinnamon; set aside.

Mix together melted butter, brown sugar and $\frac{1}{2}$ cup of white sugar with a wooden spoon until smooth. Stir in egg and vanilla. Blend in the flour mixture until just combined, then stir in the apples and walnuts. Spread the mixture evenly into the prepared pan. In a cup stir together the remaining cinnamon and sugar; sprinkle over the top of the bars.

Bake for 25—30 minutes in preheated oven; finished bars should spring back when lightly touched. Cool and cut into squares.

