

Raspberry Apple Bars

ingredients

CRUST

- 1½ sticks unsalted butter, room temperature
- 1½ cups all-purpose flour
- ½ cup powdered sugar
- Pinch of salt

FILLING

- 4 apples, peeled, sliced
- ¼ cup light brown sugar
- 3 tablespoons fresh lemon juice
- 1 tsp. ground cinnamon
- 2 tsp. ground ginger
- Pinch of salt
- 3 tablespoons unsalted butter

CRUMBLE AND ASSEMBLY

- ½ cup (lightly packed) light brown sugar
- 6 tablespoons unsalted butter, melted, slightly cooled
- ¼ tsp. salt
- 1 cup all-purpose flour
- ¾ cup Taste the Fruit 1st Raspberry Preserves



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directions

CRUST

1. Preheat oven to 350°. Butter a 13x9" baking dish and line with parchment paper, leaving a 2" overhang on long sides. Whisk flour, powdered sugar, and salt in a medium bowl.
2. Using an electric mixer on medium speed, beat $\frac{3}{4}$ cup butter in a large bowl until creamy, about 1 minute. Add dry ingredients and beat on low speed until moist clumps form.
3. Press dough into bottom and $\frac{1}{2}$ " up sides of prepared baking dish. Freeze until firm, about 20 minutes.
4. Bake crust until golden 20–25 minutes. Let cool slightly; leave oven on.

FILLING

1. While crust bakes, toss apples, ginger, brown sugar, lemon zest and juice, cinnamon, ginger, and salt in a large bowl.
2. Melt butter in a large skillet over medium heat. Add apple mixture and $\frac{3}{4}$ cup water and bring to a boil over medium heat. Reduce heat and simmer, stirring occasionally, until apples are tender and most of the liquid has evaporated, 15–20 minutes.

CRUMBLE AND ASSEMBLY

1. Whisk brown sugar, butter, and salt in a medium bowl until smooth. Add flour and stir with a fork until small clumps form.
2. Spread a thin, even layer of jam over warm crust. Spread apple mixture evenly over jam, then sprinkle crumble over apple mixture. Bake until crumble is golden brown and apples are very soft, 40 minutes. Let cool completely before cutting into squares.