

Apple Crunch Butter Bars

Crust

- 3 cups of all purpose unbleached flour
- 1 teaspoon of kosher salt
- 1 ⅓ cups of Crisco shortening
- 1 egg (slightly beaten)
- 1 tablespoon of vinegar
- 3 tablespoons of ice cold water

Apple Filling

- 7 large apples thinly sliced (fuji & honeycrisp combined or Jonagold)
- 1 ¾ cups of sugar
- 2 ½ teaspoons of cinnamon
- ¼ teaspoons of fresh ground nutmeg
- 2 ½ tablespoons of all purpose unbleached flour
- 1 tablespoon of fresh orange juice
- 1 stick of salted butter

Top of Crust

- Heavy whipping cream (enough to brush over crust)
- Kosher salt (for sprinkling)
- Demerara sugar or regular sugar (for sprinkling)

Glaze

- 2 cups of powdered sugar
- ¼ teaspoon vanilla paste or vanilla
- 1 ½ tablespoon of fresh honey
- Half and half (to thicken it out)
- 1 cup of chopped toasted pecans (save to sprinkle on bars)

Directions

Heat oven to 375 with a baking stone in the oven. The pan will sit on top of the hot stone.

Crust Combine flour and salt. Cut in shortening with a pastry blender until the dough is crumbly. Combine egg, vinegar, and water. Add to the flour mixture. Mix with a fork until the dough sticks together. Divide the dough in half. Roll one half out on a floured surface and press into a jelly roll pan (9x13x1). Save the other half for the top.

Filling Combine apple slices, sugar, cinnamon, nutmeg, and flour. Add orange juice and toss together. Dump apple mixture on pressed out crust. Cut the butter into slices and place all over the top of apples.

Place top crust on top of apples.

Brush top crust with heavy cream.

Sprinkle very lightly with Kosher salt.

Sprinkle Demerara sugar all over.

Cut vents into crust to release steam.

Place pan in oven on top of baking stone. Bake for 40 minutes until lightly brown & bubbly.

Glaze Combine powdered sugar, vanilla, and honey. Begin blending together. Slowly add half and half to make a thick (but pourable) glaze.

Bring bars out of oven and sprinkle chopped pecans all over. Drizzle glaze all over pecans and bars.

Serve warm or room temperature.