

Ingredients

- 2 cups plus 2 Tbsp. all purpose flour
- 2 tsp. baking powder
- 1/4 tsp. salt
- 2 tsp. ground cinnamon
- 1/8 tsp. nutmeg
- 1/8 tsp. allspice
- pinch ground cloves
- 1/2 cup unsalted butter, melted and cooled
- 1 cup packed brown sugar
- 1 cup white sugar
- 2 eggs
- 1 Tbsp. vanilla extract
- 2 apples, cored and diced
- cinnamon sugar for sprinkling

Directions

1. Preheat oven to 350 degrees and line 9x13 pan with foil and baking spray.
2. In medium bowl, combine flour, baking powder, salt, cinnamon, nutmeg, allspice, and cloves. Whisk to combine and set aside.
3. In bowl of stand mixer fitted with the paddle attachment combine sugars and butter and beat on medium high until light and fluffy, about 1 minute.
4. Add eggs, one at a time, beating well to combine. Add vanilla extract and beat to combine.
5. Turn mixer on slow and fold in flour mixture a little at a time until just combined. Fold in apples.
6. Spread mixture evenly into prepared pan and sprinkle top generously with cinnamon sugar.
7. Place in oven and bake until cooked through, when top slightly bounces back to the touch, about 30 minutes.
8. Remove from oven and let cool completely before removing from pan, cutting and serving. Bars will be very soft.

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