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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