

APPLE CRISP MIX-IN-THE-PAN BARS

Ingredients

2 cups (6 oz) rolled oats	2 lbs (about 5 to 6 large)
1 ¼ cups all-purpose flour	Granny Smith or Cortland
1 cup packed light brown sugar	apples, peeled, cored,
1 ¼ tsp cinnamon, divided	halved, and sliced thin
¾ tsp salt	2 Tbsp granulated sugar,
¼ plus ⅛ tsp baking soda	divided
12 Tbsp unsalted butter, melted	1 Tbsp fresh lemon juice

Directions

1. Place an oven rack in the middle position. Preheat the oven to 375 degrees.
2. Combine the oats, flour, brown sugar, 1 tsp cinnamon, salt, and baking soda directly into a 9x13-inch pan. Add the butter and stir until moistened. Reserve 1 cup of the crumbs and set aside. Firmly press the remaining mixture into the bottom of the pan.
3. Spread half of the apple slices evenly over the crust. Sprinkle 1 tablespoon of the sugar, the lemon juice, and the remaining ¼ tsp teaspoon cinnamon over the apples.
4. Layer on the remaining apples, and then sprinkle the remaining sugar over the top.
5. Scatter the reserved oat mixture over the apples and cover the pan tightly with foil.
6. Bake for 30 minutes to start to soften the apples. Remove foil and continue to bake until the oat topping is golden and the apples are tender, about 30 minutes more.
7. Set the pan on a wire rack to cool. Cut into rectangles.

Serves 12

Source: *One Bowl Baking* (Ruperti)