

APPLE BARS WITH CREAM CHEESE FROSTING

Ingredients

For 10x15-inch jelly roll pan:

1 ½ cups sugar
1 cup oil
2 eggs
1 tsp vanilla
½ tsp burnt sugar flavoring
2 ½ cups flour
1 tsp soda
¼ tsp salt
¼ tsp cinnamon
3 cups chopped apples, cut fine
½ cup nuts, chopped

For 1/2 sheet pan:

2 cups sugar
1 ½ cup oil
3 eggs
1 ½ tsp vanilla
¾ tsp burnt sugar flavoring
3 ½ cups flour
1 ½ tsp soda
½ tsp salt
½ tsp cinnamon
4 ½ cups chopped apples, cut fine
¾ cup nuts, chopped

Directions

1. Mix together sugar, oil, eggs, vanilla, and burnt sugar flavorings.
2. In a separate bowl, sift together flour, baking soda, salt, and cinnamon. Add to wet ingredients.
3. Stir in chopped apples and nuts. Pour into a greased jelly roll pan (10x15-inch). Bake at 350 degrees for 30 to 35 minutes. Frost with cream cheese frosting.

Note: Freezes very well