

Apple Pie Squares

Serving size:	2x2 square
Yield:	1 half pan
Total servings:	48

Measure	Ingredients
	Cream cheese filling:
12 oz	Cream cheese, soft
1/2 cup	Sugar
2	Eggs
1 tsp	Vanilla
	Bars:
2	Half sheet pan pastry sheets
	Cream cheese filling
3 1/2 lbs.	Flame-roasted Fuji apples (Simplot RoastWorks) or frozen sliced apples
6 oz	Caramel sauce
	Streusel topping
	Streusel topping:
2 1/2 cups	Cinnamon streusel blend from coffee cake mix
2 1/2 cups	Oats
4 oz	Butter, melted

Method

Day before baking

1. Make cream cheese filling:
2. In a mixer using the paddle attachment beat cream cheese until smooth.
3. Slowly pour in sugar and continue to beat until smooth. Scrape down sides of bowl several times.
4. On low speed slowly add eggs and vanilla. Beat until smooth.
5. Chill until ready to use.
6. Mix the streusel ingredients together until moist and starts to clump together. Chill until ready to use.
7. Thaw pastry sheets and apples.

Day of baking

8. Roll out 2 sheets (you will have extra) and fit into sprayed half sheet pan. Push pastry up sides of pan.
9. Spread cream cheese filling on pastry.
10. Layer Fuji apples (use 1 1/2 bags). If using plain frozen apples, stir in 1/2 cup sugar, and teaspoon of cinnamon before layering.
11. Drizzle apple layer with caramel sauce and top with streusel.
12. Bake at 375° conventional oven or 350° convection oven with low fan.
13. Check after 30 minutes and rotate. Bake another 20-30 minutes until golden brown and filling is set.
14. Toward the end of baking, press streusel down into the apple filling to level the top.
15. Allow to chill before cutting.
16. Serve with additional caramel and vanilla ice cream.

Notes

This is a great recipe for staging, and for using up the cinnamon streusel blend from coffee cake mix.

We love the Simplot RoastWorks *Flame-Roasted Fuji Apples* for this recipe. Frozen sliced apples work well too but need a little sugar and cinnamon.

Two days before serving: Make the cream cheese filling, the streusel topping, and chill overnight. Thaw the pastry sheets and apples overnight in the cooler.

One day before serving: Assemble the bars and bake. Chill overnight.

Day of service: Cut the bars and allow to come to room temperature before serving. Drizzle with warm caramel and serve with a small scoop of ice cream.