



Sour Cream Apple Bars

Apple bars with a sweet, creamy apple filling layered between a crunchy oat crust and topping.



32
BARS



15 min
PREP TIME



1 hr 15 min
TOTAL TIME

Ingredients

CRUST

- 1 cup Land O Lakes® Butter softened
- 1 cup firmly packed brown sugar
- 2 cups uncooked quick-cooking oats
- 1 cup all-purpose flour
- 1 cup chopped walnuts
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/4 teaspoon allspice

FILLING

- 1 cup sour cream
- 3/4 cup sugar
- 2 tablespoons all-purpose flour
- 1 large Land O Lakes® Egg
- 2 medium (2 cups) apples, unpeeled, shredded

How to make

STEP 1

Heat oven to 350°F.

STEP 2

Combine butter and brown sugar in bowl. Beat at medium speed until creamy. Add all remaining crust ingredients; continue beating until well mixed.

STEP 3

Press half of crust mixture onto bottom of ungreased 13x9-inch baking pan. Bake 8-10 minutes or until light golden brown.

STEP 4

Combine all filling ingredients in bowl; mix well. Pour filling over hot, partially baked crust. Crumble remaining crust mixture over filling and press down lightly.

STEP 5

Bake 35-40 minutes or until top is golden brown and center is set. Cool completely. Cut into bars. Store refrigerated.