

Apple Squares

Topping:

3/4 cup Rolled Oats	(1/2 cup)
3/4 cup Brown Sugar	(1/2 cup)
1/2 cup Flour	(1/3 cup)
1/2 teaspoon Cinnamon	(1/4 teaspoon)
1/2 cup Butter, cubed	(1/3 cup)

Mix the first 4 ingredients, and then cut in the butter.
Set aside.

Crust:

2 cups Flour	(1 1/3 cups)
1/2 teaspoon Cinnamon	(1/4 teaspoon)
pinch of Salt	(pinch)
3/4 cup Butter, softened	(1/2 cup)
1/2 cup Sugar	(1/3 cup)

Mix the first 3 ingredients and set aside.
Cream the butter and sugar, and then mix in the dry.
Press into a parchment papered 9 by 13 pan (8 by 8).
Bake at 350F/175C for 15 minutes until golden.

Filling:

8 cups apples, peeled and thinly sliced	(5 3/4 cups)
1/2 cup Sugar	(1/3 cup)
3 tablespoons Flour	(2 tablespoons)
1 teaspoon Cinnamon	(3/4 teaspoon)

Mix together and spread over the cooked base.
Sprinkle with the topping, pressing gently.
Bake at 350F/175C for 40-45 minutes, until apples are soft.
Cool before cutting.