THE J.M. SMUCKER Co

Toffee Apple Squares

Prep Time	Cook Time	Serves	Difficulty
15 mins	50 mins	24	N/A

Ingredients

- 2 cups (500 mL) **Five Roses®** All Purpose Bleached White Flour

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- 2 cups (500 mL) **Robin Hood®** Oats
- 1 cup (250 mL) light brown sugar, packed
- 1 tsp (5 mL) baking soda
- 1 tsp (5 mL) nutmeg
- 1 tsp (5 mL) salt
- 1 cup (250 mL) cold butter, cut into cubes
- 6 cups (1.5 L) thinly sliced peeled apples, about 6
- 2 tbsp (30 mL) lemon juice
- 2 tbsp (30 mL) granulated sugar
- 2 tsp (10 mL) cinnamon
- **Sauce:**
- 1 pkg (200 g) Toffee Bits
- 1/3 cup (75 mL) whipping cream

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease a 9” x 13” (3 L) baking pan.

Step 2:

In a large bowl, combine flour, oats, sugar, baking soda, nutmeg and salt until well mixed. Using your fingers, mix butter into mixture until crumbs form. Firmly pat half of mixture into bottom of pan.

Step 3:

In a separate bowl, toss apples with lemon juice, sugar and cinnamon. Scatter evenly over base. Sprinkle with remaining crumble mixture, press lightly.

Step 4:

Bake in preheated oven 45 - 50 minutes until apples are tender and topping is golden. Cool slightly then cut into squares.

Step 5:

Sauce: Place toffee bits in a 4-cup (1 L) glass measuring cup. Stir in cream. Microwave, uncovered on High (100%), 2 - 3 minutes stirring every 30 seconds until toffee bits melt and sauce forms.

Step 6:

Serve drizzled with warm toffee sauce.

Images

