

APPLESAUCE SPICE BARS

1 cup flour
1 tsp soda
1 tsp pumpkin pie spice
½ tsp salt
2/3 cup brown sugar
¼ cup shortening (oleo)
1 cup applesauce
1 egg
¾ cup raisins
½ cup nuts (optional)

Heat oven to 350 degrees.

Grease 13x9x2 pan

Sift flour, soda, pumpkin pie spice & salt into small bowl.

In large bowl, cream brown sugar and shortening. Add applesauce and beat in egg. Add flour mixture and stir till all is combined.

Stir in raisins and nuts (optional).

Spread into pan and bake about 25 minutes. Cool.

OPTION 1 – Browned Butter Icing

3 Tbsp oleo
1 ½ cups confectioner's sugar
1 tsp vanilla
1 Tbsp milk

Brown butter till delicate brown. Remove from heat. Blend in milk, vanilla & sugar. Mix till spreading consistency.

OPTION 2 – Double Drizzle

Caramel Drizzle

½ cup packed brown sugar
¼ cup heavy whipping cream
½ cup confectioner's sugar

In small saucepan, bring brown sugar and cream to a boil. Remove from the heat, whisk in confectioner's sugar. Immediately drizzle over bars.

White Drizzle

Melt 2 ounces of Almond Bark and immediately drizzle over bars.