

APPLE BARS

1/2 cup shortening
1 c. sugar
2 eggs, beaten
1 c. sifted all-purpose flour
1 tsp. baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 tbsp. cocoa
1 tsp. cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon cloves
1 c. rolled oats
1 1/2 cups diced peeled apples
1/2 cup walnuts, coarsely chopped
Icing sugar

Cream together shortening and sugar until light and fluffy; beat in eggs, one at a time. Sift together dry ingredients, add to creamed mixture. Stir in remaining ingredients, except icing sugar.

Spread into greased 9 in. by 13 in. pan or two 8 in. by 8 in. pans. Bake in moderate oven, 375 degrees Fahrenheit about 25 minutes. Cool slightly, cut into bars or squares. Sprinkle with sifted icing sugar. Makes 36 bars.

This may also be served warm as a pudding with sauce.

Submitted by: CM