

This is wonderful fall dessert when all the fresh apples are falling from the trees. Apple bars have a wonderful flavor. If you love apple pie you will love this great dessert.

Apple Bar Bites



- 2 cups flour
- 1 cup packed brown sugar
- 3/4 cup white sugar
- 1 1/2 tsp. cinnamon
- 1/2 cup margarine
- 1 cup chopped walnuts
- 8 oz. softened cream cheese
- 2 Tbsp. milk
- 1 beaten egg
- 1/2 tsp. vanilla
- 3 1/2 cups chopped apples

Preheat oven to 350°F. In a large glass mixing bowl, combine the flour, brown sugar, 1/2 cup of the white sugar and the cinnamon. Using a

pastry cutter, cut the margarine into the dry ingredient mixture. Once well mixed, stir in the nuts. Press crumb mixture evenly into a greased 9x13" pan reserving 2 cups of the mixture for later use. In another mixing bowl, beat together softened cream cheese and milk; add remaining 1/4 cup of white sugar, beaten egg and vanilla; mix well. Pour over the crumb crust. Distribute the apples evenly on top the cream cheese mixture. Sprinkle with the rest of reserved crumb mixture. Bake for 30 minutes. Cool bars; slice and store in refrigerator.

See more great recipes and ideas on our [Cookie & Bouquet Blog](#)

- Cookies
 - [Bars & Brownies](#)
 - [Drop Cookies](#)
 - [Filled](#)
 - [Refrigerator](#)
 - [Rolled](#)
 - [No Bake](#)
 - [Diabetic](#)
 - [Christmas](#)
 - [Other Cookies](#)
- Candy
 - [Caramel](#)
 - [Fudge](#)
 - [Nut Candies](#)
 - [Hard Candies](#)
 - [Diabetic](#)
- Cakes
 - [Cupcakes](#)
 - [Chocolate](#)
 - [Spice](#)
 - [Custard](#)
 - [Fruit](#)
 - [Pound](#)
 - [Other Cakes](#)
- Desserts
 - [Cheesecakes](#)
 - [Crisps & Cobblers](#)
 - [Custards](#)
 - [Fruit Desserts](#)
 - [Pastries](#)
 - [Pies](#)
- [More Recipes](#)

Gourmet Cookie Bouquets.com

Do not use spreads to replace butter, margarine or shortening one for one in a recipe. Spreads contain less fat and more water, so they will not perform like butter or margarine.

[Gourmet Cookie Bouquets](#) offers design cookies, cookie arrangements, cookie tins and bouquet delivery for birthday, get well, thank you and corporate gift occasions.

Cookie & Bouquet Ideas

- [Anniversary / Love](#)
- [Baby Bouquets](#)
- [Birthday Bouquets](#)
- [Congratulations Gifts](#)
- [Get Well Bouquets](#)
- [Housewarming Gifts](#)
- [Just Because](#)
- [Sympathy Bouquets](#)
- [Thank You Gifts](#)
- [Wedding Bouquets](#)
- [Cookie Party Favors](#)
- [Flower Cookies](#)
- [Bouquets & Baskets](#)
- [Big Fortune Cookies](#)
- [Fortune Cookies](#)
- [Sugar Free / Diabetic](#)
- [Cookie Tins & Boxes](#)
- [Corporate Gifts](#)
- [Chocolate Oreos](#)
- [Gifts for Men](#)
- [Gifts for Women](#)
- [Bouquets for Kids](#)
- [Gifts by Profession](#)

Welcome Aboard Cookie Gift Bouquet



Congratulate the new employee with our nautical-themed bouquet. It's a fun way to say "welcome aboard" to any new employee or member of your team. And these cookies are big enough to share, so everyone can enjoy them.

Price: \$ 29.00 - \$ 80.00

BUY NOW