Spice Apple Bars

**INGREDIENTS:**
9 oz. 7-Grain Bread Flour Blend (See Recipe in Craft Brewed Beer Bread)
2 tsp. Baking Powder
2 tsp. Ground Cinnamon + dash for topping
Dash of Ground Nutmeg
Dash Allspice
Dash Ground Cloves
½ c. Butter
½ c. Brown Sugar
3/8 c. Splenda Brown Sugar Blend
5/8 c. Granulated Sugar
3/8 c. Splenda Sugar Blend
2 Large Eggs
1 Tbsp. Vanilla Extract
2 Large Gala Apples

**METHOD OF PREPARATION:**

1. In a bowl combine flour blend, baking powder, salt, cinnamon, nutmeg, allspice, and cloves. Whisk to combine well and set aside.
2. In a mixer cream the butter and sugars. Beat until light and fluffy. Add the eggs, one at a time, beating well to combine. Add the vanilla and beat to combine.
3. Core and dice the apples into small pieces.
4. Combine the flour mixture and the creamed butter mixture mixing them together well. Fold in the diced apple pieces.
5. Bake at 350°F until firm and lightly browned. Sprinkle cinnamon while still warm.

SERVES: 12—3 oz.

**NUTRITION:** 270 Calories, 9 g Fat, 5 g Saturated Fat, <0.5 g Trans Fat, 50 mg Cholesterol, 160 mg Sodium, 44 g Carbohydrate, 2 g Dietary Fiber, 4 g Protein

**ALLERGENS:** Milk, Eggs, Wheat, Gluten