

Apple Squares

Bake at 350 for 30 minutes and makes 16 squares

1 cup sifted all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
1/4 cup (1/2 stick) butter or margarine
1/2 cup firmly packed light brown sugar
1/2 cup granulated sugar
1 egg
1 teaspoon vanilla
1/2 chopped pared cooking apple
1/2 cup finely chopped walnuts
Cinnamon sugar topping (recipe follows)



Sift flour, baking powder, salt and cinnamon onto wax paper.
Melt butter in a medium-size saucepan over moderate heat. Remove from heat. Beat in sugars, egg and vanilla with a wooden spoon until smooth.
Stir in flour mixture, apple and walnuts until thoroughly combined. Spread into a greased 8 x 8 x 2 inch pan. Sprinkle with 1 tablespoon of the cinnamon mixture. Bake in a moderate oven (350) for 30 minutes, or until top springs back when lightly pressed with fingertip. Cool completely in pan on wire rack. Cut into squares.

Cinnamon sugar topping:

Combine 1/2 cup granulated sugar with 1 1/2 teaspoons ground cinnamon, mixing thoroughly. Sprinkle 1 tablespoon on batter before baking. Store remaining mixture for future use. It tastes good on buttered toast, French toast, pancakes, etc.