

Dutch Crunch Applesauce Bars

2 cups all-purpose flour	1 cup granulated sugar
1 teaspoon baking soda	1 cup unsweetened applesauce
1 teaspoon ground cinnamon	1 teaspoon vanilla extract
½ teaspoon ground nutmeg	½ cup black or English walnuts, chopped

Topping:

2 tablespoons butter, at room temperature	⅔ flour
¼ cup granulated sugar	

Preheat the oven to 350°. Lightly grease a 13x9 inch baking pan.

Combine the flour, baking soda, and spices. In a large bowl, beat the sugar, applesauce, and vanilla extract. Gradually blend in the dry ingredients. Stir in the walnuts. Spread the mixture evenly in the prepared baking pan. To make the topping cream the butter and sugar in a small bowl. Gradually blend in the flour. Spread this over the dough.

Bake for 20 to 30 minutes, until lightly browned on top. Cool in the pan on a wire rack before cutting into large or small bars.