

Applesauce Bars

Course: Desserts Author: Kristi

Ingredients

Bars

- 1/4 cup unsalted butter softened
- 2/3 cup packed brown sugar
- 1 egg room temperature
- 1 cup applesauce
- 1 cup all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon pumpkin pie spice

Pumpkin Pie Spice (optional, if you don't have it in your cupboard)*

- 1 teaspoon ground cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon ground ginger
- 1/8 teaspoon ground cloves

Cream Cheese Frosting

- 1 8-ounce package cream cheese, softened
- 1/4 cup unsalted butter softened
- 1 cup confectioners' sugar
- 1 teaspoon vanilla extract

Instructions

1. Preheat oven to 350 degrees F. Grease a 8x8 inch baking pan.
2. In a medium bowl, mix together butter, brown sugar and egg until smooth. Stir in applesauce. Combine flour, baking soda, salt and pumpkin pie spice; stir into the applesauce mixture until well blended. Spread evenly into the prepared pan.
3. Bake for 25 minutes. Remove from oven and cool on a wire rack.

Cream Cheese Frosting

1. In a small bowl, cream together the cream cheese and butter until smooth. Mix in vanilla, then slowly mix in the confectioners' sugar. Spread over cooled bars before cutting into squares.

Notes

*I've provided the ingredients for the pumpkin pie spice that I used, in the event you don't have Pumpkin Pie Spice in your pantry. You don't need both - just use one or the other!