

Apple Wine Bars



Ingredients

Filling

- 1 cup apples peeled & chopped
- ¼ cup Spiced Apple Wine
- ¼ cup finely chopped walnuts
- ½ cup sugar
- 1tbsp cornstarch
- Dash salt

Crust

- 1 cup all-purpose flour
- 1 cup quick cook oats
- ⅔ cup packed brown sugar
- ½ cup melted butter

Directions

Heat apples and wine in a sauce pan to simmering. Add sugar, salt, and cornstarch mixture, stirring constantly until thickened. Remove from heat and stir in nuts. Let cool

Mix dry crust ingredients in bowl. Add melted butter and work with fingers until crumbly. Pat half firmly on bottom of 8" x 8" pan. Spread filling and pat rest of crust mixture gently over filling. Bake in oven at 350°F for 35 minutes. Let cool in the pan, then cut into squares or bars. Makes 16.