

Soft Apple Slice Bars with Cinnamon and Nutmeg - Chicago Bakery Style

Chicago-Style Bakery Apple Slices

OVEN
350°F

TIME
45 min

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INGREDIENTS

2 large apples, peeled, cored, and sliced
1 cup all-purpose flour
1/2 cup granulated sugar
1/4 cup brown sugar, packed
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup unsalted butter, melted
1 large egg
1 teaspoon vanilla extract
1/2 cup milk
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
Powdered sugar for dusting (optional)

DIRECTIONS

1. Preheat the oven: Preheat your oven to 350°F (175°C) and grease a 9x9-inch baking pan.
2. Mix the dry ingredients: In a large bowl, whisk together flour, granulated sugar, brown sugar, baking powder, salt, cinnamon, and nutmeg.
3. Combine the wet ingredients: In another bowl, whisk melted butter, egg, vanilla extract, and milk until smooth.
4. Make the batter: Pour the wet ingredients into the dry ingredients and stir until just combined.
5. Add the apples: Gently fold the sliced apples into the batter until evenly coated.
6. Transfer to the pan: Spread the batter evenly into the prepared baking dish.
7. Bake: Bake for 40-45 minutes, until the top is golden and a toothpick inserted in the center comes out clean.
8. Cool and slice: Allow the bars to cool slightly, then dust with powdered sugar and cut into squares.

SWAPS & NOTES

This recipe is easy to adjust depending on what you have available.

Apple varieties Honeycrisp, Granny Smith, or Fuji apples work best because they hold their shape during baking.

Spice variations Add a pinch of cloves or allspice for deeper fall flavor.

Milk alternatives Almond milk or oat milk can replace regular milk if needed.

TIPS FOR SUCCESS

Use thin apple slices Thin slices cook more evenly and distribute better throughout the batter.

Don't overmix the batter Overmixing can make the bars dense instead of soft.

Line the pan with parchment paper This makes removing and slicing the bars much easier.

Cool before cutting Allowing the bars to cool helps them hold their shape.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/soft-apple-slice-bars-with-cinnamon-and-nutmeg-chicago-bakery-style/>