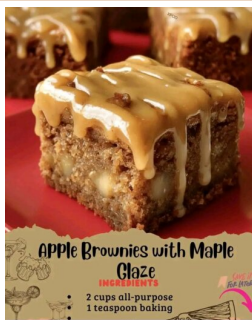


## Easy Apple Brownies with Maple Glaze for a Sweet and Tender Treat

Apple Brownies with Maple Glaze



OVEN  
**350°F**

TIME  
**30 to 40 min**

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**Recipe Card**

SAVE  
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### INGREDIENTS

For the Apple Brownies:

- 2 cups all-purpose flour
- 1 1/2 cups sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 2 eggs
- 1/2 cup unsalted butter, melted
- 2 cups apples, peeled and diced
- 1 teaspoon vanilla extract

For the Maple Glaze:

- 1 cup powdered sugar
- 2 tablespoons maple syrup
- 1 tablespoon milk, plus more as needed
- 1 tablespoon butter, melted

### DIRECTIONS

1. Preheat your oven to 350°F and grease or line a square baking pan.
2. In a large bowl, whisk together the flour, sugar, cinnamon, salt, and baking powder.
3. In a separate bowl, beat the eggs, then stir in the melted butter and vanilla extract.
4. Add the wet ingredients to the dry ingredients and mix until just combined.
5. Fold in the diced apples, making sure they are evenly distributed throughout the batter.
6. Spread the batter evenly into the prepared pan.
7. Bake until the top is golden and a toothpick inserted near the center comes out mostly clean, about 30 to 40 minutes depending on your pan size and apple moisture.
8. Let the bars cool completely before glazing.
9. To make the glaze, whisk together the powdered sugar, maple syrup, milk, and melted butter until smooth.
10. Spread or drizzle the glaze over the cooled bars.
11. Let the glaze set before slicing and serving.

### SWAPS & NOTES

Firm apples like Honeycrisp, Fuji, or Granny Smith work especially well here because they hold their shape nicely while baking.

Sweeter apples will give you a softer, more dessert-like finish, while tart apples add a little contrast to the glaze.

Cinnamon gives these bars their classic warm flavor, but a small pinch of nutmeg can be added if you want a deeper fall spice profile.

Real maple syrup is the best choice for the glaze because it gives the topping a richer, more natural maple flavor.

## TIPS FOR SUCCESS

Dice the apples into small, even pieces so they bake evenly and distribute well through the bars.

Large chunks can make slicing a little messier.

Do not overmix the batter once the flour is added.

Stir just until everything comes together to keep the bars soft and tender.

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

Original recipe: <https://chefmaniac.com/easy-apple-brownies-with-maple-glaze-for-a-sweet-and-tender-treat/>