

## Apple Cream Cheese Bars

### Ingredients

#### CRUST

- 1 cup quick-cooking oats
- 3 cups all-purpose flour
- 2 cups packed light brown sugar
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- 2 teaspoons ground cinnamon
- 1½ cups Migliore Butter Flavored Olive Oil

#### CREAM CHEESE MIXTURE

- 2 packages (16 ounces) cream cheese, room temperature
- ½ cup granulated sugar
- 1 teaspoon vanilla extract
- 2 large eggs, room temperature

#### APPLE MIXTURE

- 4 large Granny Smith apples, peeled, cored, and thinly sliced
- 2 tablespoons all-purpose flour
- 2 tablespoons brown sugar
- 1 teaspoon cinnamon

### Instructions

1. Preheat oven to 350°F.

#### Crust

In a large bowl, combine oats, flour, brown sugar, baking powder, baking soda, and cinnamon. Pour melted butter over the mixture and mix together until crumbly. Measure out 2 cups of the mixture, and set aside to reserve for topping.

Pour the remaining mixture into a greased (you can use your butter flavored olive oil) 9x13-inch baking dish. Press firmly to the bottom of the pan. Bake 18-20 minutes, or until a golden brown.

#### Cream Cheese Mixture

In a large bowl, add cream cheese, sugar, and vanilla. Mix with a hand mixer on medium speed until smooth and creamy. With the mixer on low, add the eggs, one at a time, until fully incorporated into the mixture. Set aside.

#### Apple Mixture

In a large bowl, combine apples, flour, brown sugar, and cinnamon. Arrange apples on top of the cooked crust. Spread cream cheese mixture over the top of the apples. Crumble the reserved oat mixture over the top. Bake 40-45 minutes. Let come to room temperature before serving. Serves 12