

## **Applesauce Bars**

By Nancy Compton Huskins on Tuesday, September 24, 2013 at 3:50am

Thanks to Dawn! Yummy!

### **Ingredients**

1/4 cup butter, softened  
2/3 cup brown sugar  
1 egg  
1 cup applesauce (pear sauce also works great)  
1/2 cup all purpose flour  
1/2 cup wheat flour  
1/2 tsp baking soda  
1/2 tsp salt  
1/4 tsp ground ginger  
1/4 tsp ground nutmeg  
1/2 tsp cinnamon  
1/2 cup craisins or pieces of chopped apples or raisins  
1/2 cup chopped, walnuts

### **ICING**

1 1/2 cups confectioners' sugar  
3 Tbsp margarine or butter, melted  
1 Tbsp milk  
1 tsp vanilla extract

### **Directions**

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan. In a medium bowl, mix together the butter, brown sugar and egg until smooth. Stir in applesauce.

Combine the flours, baking soda, salt and spices; stir into the applesauce mixture until well blended. Stir in Craisins.

Spread evenly into the prepared pan. Bake for 25 minutes (check at 20 minutes with a wooden pick) in the preheated oven, or until edges are golden. Cool in the pan over a wire rack.

In a small bowl, mix together the confectioners' sugar and margarine. Stir in vanilla and milk until smooth. Spread over cooled bars, sprinkle with chopped walnuts before cutting into squares.