

Apple Nut Squares

Ingredients

- 1 1/2 c sugar
- 3 eggs
- 1 c oil
- 2 c flour (i used 1 cup whole wheat flour and 1 cup white flour)
- 1 t baking soda
- 1/4 t salt
- 4 apples (peeled and chopped)
- 1 c chopped nuts
- 1 generous splash of milk (if using whole wheat flour)
- 1 t cinnamon and a pinch of nutmeg

Instructions

Heat oven to 350 deg. Grease a 9 x 13.

In a large bowl, blend the eggs, sugar, and oil. Set aside.

In a medium bowl, combine the flour, baking soda, cinnamon, and salt. Combine the flour mixture with the egg mixture and stir thoroughly. Fold in the apples and nuts and mix. (Add in the splash of milk if using the whole wheat flour.)

Pour in the prepared pan. Bake 50 - 55 minutes or until done. Cool and cut into squares.