

Sour Cream Apple Crumble Bars

Crust:

Sweet Pastry Crust, Type Two

Apple Filling:

1 pound Granny Smith apples
(about 3 medium)

2 teaspoons freshly squeezed
lemon juice

2 tablespoons frozen apple juice
concentrate

2 teaspoons comstarch

2 tablespoons Calvados or brandy

3 tablespoons unsalted butter

½ cup firmly packed light brown
sugar

Topping:

1 cup all-purpose flour

¼ cup granulated sugar

⅓ cup firmly packed dark brown
sugar

1 teaspoon ground cinnamon

¼ teaspoon salt

7 tablespoons unsalted butter,
melted

Sour Cream Mixture:

1 large egg

½ cup sour cream

½ teaspoon ground cinnamon

¼ teaspoon salt

⅓ cup currants or chopped
raisins

Confectioners' sugar for dusting

1. Prepare and bake the crust as directed in the crust recipe and cool completely. Leave the oven on at 350°F.
2. Peel and core the apples, cut into ½-inch cubes, and place in a medium bowl. Add the lemon juice, apple concentrate, comstarch, and Calvados or brandy and toss to combine.
3. In a large skillet, melt the butter over medium-high heat. Add the sugar and cook, stirring constantly until any lumps of sugar are broken up. Add the apple mixture and bring to a boil. Cook for 5 minutes, or until the apples are softened on the outside but still slightly crunchy on the inside. Transfer to a medium bowl and cool while you make the topping.
4. In another medium bowl, stir together the flour, sugars, cinnamon, and salt until well blended. Add the melted butter and mix with a fork, stirring until the dry ingredients are uniformly moistened. Set aside.
5. In a small bowl, whisk the egg until blended. Whisk in the sour cream, cinnamon, salt, and currants or raisins.
6. Fold the sour cream mixture from step 5 into the cooled apple mixture from step 3 and spread it evenly over the crust. Sprinkle the topping from step 4 evenly over the filling and press down lightly on it with your fingers. Bake the bars 35 to 40 minutes, until golden brown around the edges and set. Set the pan on a wire rack and allow the bars to cool completely. (The bars can be served warm, but they won't cut as cleanly.)
7. Using a sharp knife, cut the bars into 16 squares. Sprinkle with sifted confectioners' sugar before serving

Notes:

If you want to use a 9- by 13-inch baking pan rather than a 9-inch square baking pan, just adjust this recipe and the crust recipe accordingly (1 ½ times the normal measurements) and let the bars bake longer, watching them carefully.