

Apple Pie Squares

Makes 9 servings

Ingredients:

- Cooking spray
- 8 sheets cinnamon graham crackers
- 1 (21-ounce) can apple pie filling
- 3/4 cup chopped walnuts, divided
- 2 tablespoons butter, cut into small pieces
- 1/4 cup brown sugar



Directions

1. Preheat oven to 400°F. Spray a 9 X 9-inch baking pan with cooking spray.
2. Line the bottom of the prepared baking pan with one even layer of graham crackers.
3. Cover the graham cracker layer evenly with apple pie filling. Sprinkle 1/2 cup chopped walnuts evenly over apple pie filling.
4. Top walnut layer with another even layer of graham crackers. Dot graham crackers with butter and sprinkle with 1/4 cup walnuts.
5. Bake 15–20 minutes. Allow to cool before cutting and serving.

Cooking Tidbit

Canned fruit fillings are a wonderful quick way to add a sweet element to pastries, cakes, pies, or cookies.