

Apple Pie Spice—True Cinnamon  
**Streusel Apple Pie Bars**



**FEATURE  
 RECIPE 9/17/16**



Bar-B-Que Seasoning-Onion Powder-Garlic Powder  
 Yellow Mustard Powder  
**HOMEMADE SLOPPY JOES**



**RECIPE OF  
 THE WEEK 9/17/16**



Streusel Apple Pie Bars:

Fresh apples are spiced with True Cinnamon and Apple Pie Spice for these delicious pie bars. The spices really make this recipe, as they truly enhance the flavors of the apples. One bite and you will agree- these are the best apple pie bars you have ever tasted! .

**Ingredients For Crust:**

- 2 1/2 cups flour
- 1/3 cup sugar
- 1/2 tsp salt
- 1 cup butter, cut into pieces

**Ingredients For FILLING:**

- 5 cups fresh apples (peeled and diced)
- 1 Tblspn lemon juice
- 1 cup packed light brown sugar
- 1/4 cup flour
- 1 tsp True Cinnamon
- 1 1/2 tsp Apple Pie Spice

**Ingredients For Topping:**

- 1/4 cup light brown sugar
- 1/2 cup oatmeal (dried cereal)
- 1 tsp True Cinnamon
- 1/2 cup chopped pecans

**Directions (for the cake):**

Preheat oven to 375 degrees. Line a 13x9 inch pan with foil, leaving some excess to hang over the edge of the pan. Spray the foil with cooking spray. To make the crust, combine flour, sugar and salt. Using a fork or pastry cutter, cut in the butter until the mixture resembles sand. Set aside 1 1/4 cup of this mixture (for the topping). Press the remaining mixture into the bottom of the prepared pan. Bake at 375 degrees for 10 minutes. To make the filling, mix the apples and lemon juice together. Add the brown sugar, flour, and spices and stir to combine. Pour this filling over the baked crust. To make the topping, add the brown sugar, oats, True Cinnamon, and pecans to the reserved crust mixture. Stir to combine. Sprinkle the topping over the filling in the pan. Bake at 375 degrees for about 35 minutes. Cool on a rack and remove the bars from the pan by lifting with the foil. Cut into bars when cooled.

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**HOMEMADE SLOPPY JOES:**

This is a quick family dinner recipe that you can make with a few simple ingredients and just the right spices. These sandwiches have a slightly sweet BBQ taste and they are always a favorite with the kids. This is a terrific go-to recipe when you have no time to cook and want a dish that is big on great flavors.

**Ingredients:**

- 1 lb ground beef or ground turkey
- 1/2 medium onion, chopped
- 1 1/2 Tblspns brown sugar
- 1 cup ketchup
- 1 Tblspn Worcestershire sauce
- 1 1/2 Tblspns Bar-B-Que blend spice

- 1 tsp Onion Powder
- 1 tsp Garlic Powder
- 1/2 tsp Yellow Mustard Powder
- Dash of hot sauce
- 4 buttered/grilled hamburger buns

**Directions:**

Brown the beef in a fry pan and drain the fat. Add the onion and fry for a few minutes with the beef, until the onion is soft. Add the brown sugar, ketchup, Worcestershire sauce, and spices to the pan and stir to combine. Turn the heat to medium low and simmer until thickened. Add a dash of hot sauce and stir into the mixture. Serve immediately on buttered and grilled toasted buns.

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