

Impossibly Easy French Apple Dessert Squares

Streusel

1 cup Original Bisquick™ mix
1/2 cup packed brown sugar
1/4 cup butter or margarine
3/4 cup chopped nuts

Fruit Mixture

6 cups sliced peeled tart apples (6 medium)
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1 cup Original Bisquick™ mix
1 cup granulated sugar
1 cup milk
2 tablespoons butter or margarine, melted
4 eggs, beaten



- 1Heat oven to 350°F. Spray 13x9-inch pan with cooking spray. In medium bowl, mix 1 cup Bisquick mix and the brown sugar. Cut in 1/4 cup butter, using pastry blender (or pulling 2 table knives through ingredients in opposite directions), until crumbly. Stir in nuts; set aside.
- 2In large bowl, mix apples, cinnamon and nutmeg; spoon into pan. In medium bowl, stir remaining ingredients until well blended. Pour mixture over apples. Sprinkle with streusel.
- 3Bake 45 to 55 minutes or until knife inserted in center comes out clean and top is golden brown. Cool 30 minutes or until set before cutting into squares. Store in refrigerator.