TWIX® Apple Pie Bars

Time	1.5 hours
Ingredients	12 items
Makes	12 servings

With all the flavours of apple pie, these tasty bars with a buttery shortbread base are sprinkled with a crowd-pleasing TWIX® streusel topping.

Ingredients

For the shortbread base:

- 6 tbsp butter, at room temperature
- 3 tbsp granulated sugar
- 1 tsp vanilla extract
- 90g all-purpose flour
- 1 TWIX® Twin Bars, chopped
- 322g of canned apple pie filling

For the streusel topping:

- 42g of chopped pecans
- 3 tbsp all-purpose flour
- 3 tbsp packed brown sugar
- Pinch each of ground cinnamon, nutmeg and cloves
- 3 tbsp butter
- 1 TWIX® Chocolate Twin Singles, chopped

Instructions

1. Preheat the oven to 180°C, then line an 8-inch square baking pan with enough parchment paper to overhang the edges, and set aside.
2. Using an electric mixer, beat the butter and sugar until combined, then beat in the vanilla. Stir in the flour and chopped TWIX® Twin Bars. Press into the bottom of the prepared pan, and prick all over with a fork. Freeze for 10 minutes.
3. Bake for 8 to 10 minutes or just until set and pale golden around the edges. Allow to cool completely, then spread the apple pie filling on top.
4. For the streusel topping, stir together the pecans, flour, brown sugar, cinnamon,

nutmeg and cloves. Rub in the butter with your fingertips until blended. Add the chopped TWIX® Twin Bars, and toss well.
5. Sprinkle the streusel topping over the filling. Bake for 25 to 35 minutes or until golden brown and bubbling. Allow to cool completely.
6. Using the parchment paper as handles, transfer to a cutting board. Cut into 12 bars.
7. Tip: Serve with a scoop of vanilla ice cream if desired.

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TWIX® Granola Bars

Cooking time

1.5 hours

Ingredients

13 items

TWIX® Dulce de Leche Brownies

Cooking time

1 hour

Ingredients

10 items

TWIX® Coffee Frappé

Cooking time

10 min

Ingredients

7 items

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