

Cheese Apple Squares

By MarieRynr



Prep Time: 15 mins Total Time: 40 mins Yield: 12 squares

INGREDIENTS

- 1/2 cup soft butter
- 1 cup shredded Velveeta cheese
- 1 1/2 cups flour
- 1 teaspoon baking powder
- 2 tablespoons brown sugar
- 1 cup apple jelly

DIRECTIONS

- 1.** Beat together the butter and velveeta until well blended and creamy.
- 2.** Add the flour, baking powder and brown sugar, blending until crumbly.
- 3.** Measure 1 1/2 cups into an ungreased 8 inch square pan, and press inches.
- 4.** Stir the apple jelly over low heat until easy to spread, then spread it over the crumb base.
- 5.** Sprinkle remaining crumb mixture over top evenly.
- 6.** Bake at 350*f for 25 minutes.