



Kitchen Cheat Sheet: Apple Snickerdoodle Bars

RESTLESSCHIPOTLE.COM | SOUTHERN COMFORT FOOD

.....

Tips and Time Savers

- Don't overmix the batter. We want chewy bars, not apple-flavored paperweights.
- Use tart apples like Granny Smith if you want a little tang to balance the sweet. Sweeter apples work fine too—just maybe skip the extra sugar sprinkle if you're already on dessert overload.
- Chop the apples small so they cook through and don't turn the texture into “surprise fruit lumps.
- Don't overbake—they should still look a little underdone in the center when you pull them out.
- Let the bars cool before cutting. I know, I know—but if you want clean edges and not cinnamon goo tragedy, patience is key.
- And if you accidentally eat the corner piece straight from the pan with a fork? That's not a mistake—it's quality control.

Storage

Storage: Once they've cooled completely (good luck waiting that long), store the bars in an airtight container at room temp for up to 4 days. They'll stay soft and chewy—assuming no one sneaks one every time they walk through the kitchen.

Freeze: Want to freeze them? Go right ahead. Wrap individual bars tightly in plastic wrap, then stash them in a freezer bag or airtight container. They'll keep for about 3 months. Let them thaw on the counter, or microwave one for 10–15 seconds if you're feeling impatient (no judgment).

Variations

- Swap the toffee bits for chopped pecans if you want a little more crunch and less candy-bar energy.
- Add a handful of white chocolate chips for a sweeter bite—because sometimes we like to flirt with chaos.
- Feeling spicy? Toss a pinch of nutmeg or cloves into the cinnamon sugar topping and watch it go full holiday mode.
- Use pears instead of apples if that's what you've got—just be sure they're firm, not mushy. We're making bars, not pear sauce.
- Drizzle the cooled bars with a quick maple glaze if you're feeling extra or trying to win over a bake sale crowd. (No shame. We've all been there.)

FAQs

Can I make these ahead of time?

You sure can. Bake 'em a day or two in advance and store them airtight. In fact, they're even better the next day—kind of like revenge and leftover meatloaf.

Can I double the recipe?

Yep. Works great.

Do I have to use maple extract?

Nope. You can leave it out, but it adds a little something-something that makes people ask what your secret is. Your call, but don't come crying when Susan brings better bars to the next potluck.

What kind of apples should I use?

Granny Smiths for a little tang, Honeycrisps for extra sweet, or whatever's about to go soft in your crisper drawer. We're not judging your produce management skills.

Can I skip the toffee bits?

Sure—but they add great texture. If you're skipping them, throw in something else with a little bite (chopped nuts, crushed pretzels, chocolate chips, your ex's dreams... dealer's choice).

Can I freeze the whole pan?

Sure can. Bake it, cool it completely, then wrap the whole pan tight in plastic wrap and foil like it's heading into witness protection. Thaw in the fridge overnight, then slice and serve like you made it fresh that morning. No one needs to know.

How do I know when they're done baking?

The top should be golden, the edges set, and the middle should pass the ol' toothpick test. If it comes out clean or with just a few moist crumbs, you're good. If it comes out looking like soup—back in it goes. The sweet spot is 195F when the center is checked with an instant read thermometer.

Can I use applesauce instead of chopped apples?

You could, but should you? Not unless you like your bars on the soggy side of sad. Chopped apples give texture and a little bite—applesauce turns the whole thing into snack cake mush.

Can I make these gluten-free?

You can try it with a 1:1 gluten-free flour blend, but results may vary. This isn't one of those "you'll never know the difference" situations. It'll still be good—just maybe not bring-it-to-the-bake-off good.

What's the best way to cut them cleanly?

Use a plastic knife. I know it sounds weird, but trust me—works better than anything fancy. Or just embrace the rustic vibe and pretend the uneven edges are charming.

Nice to have

As an Amazon Associate, I earn commission from qualifying purchases.

👉 I use this 13x9 Pyrex tinted glass pan for just about everything—bars, casseroles, lasagna, and the occasional emergency brownie bake. It's sturdy, cute, comes with a BPA-free lid (aka leftover protection), and goes from oven to fridge without drama. Bonus: the aqua tint makes it feel like 1956 in the best possible way.

[See it here](#)