Golden Apple Bars

 2/3 cup shortening 2 cups chopped apples with peels

 2 cups packed brown sugar 2 beaten eggs

 ¼ tsp salt 1 tsp vanilla

2 tsp baking powder ½ cup chopped nuts (walnuts, pecans)

2 cups flour

Cream shortening and sugar, beat in eggs. Add dry ingredients. Add nuts and apples.

Spoon into 9 x 13 greased pan and smooth. Bake at 350 degrees for 35-45 minutes. Check with a cake tester or toothpick, but note that if you hit an apple piece, it will be moist. As in the name, bake til golden brown. If using dark brown sugar, the color will be slightly darker.

Enjoy.