

# Harvest Apple Streusel Dessert Squares

Yields: 18 squares

1 (21 oz.) can apple pie filling  
3/4 cup butter, melted  
1/3 cup chopped pecans  
1/4 cup cold butter  
1 (8 oz.) package cream cheese, softened  
1/2 cup dried cranberries  
1 (14 oz.) can **Eagle Brand® Sweetened Condensed Milk**  
1/2 cup finely chopped pecans  
1/2 cup firmly packed brown sugar  
2 cup graham cracker crumbs  
1/4 teaspoon Ground cinnamon  
2 large eggs  
1/2 cup All Purpose Flour

Heat oven to 350°F. Line 13 x 9-inch baking pan with parchment paper.

Combine graham cracker crumbs, butter and finely chopped pecans in small bowl. Press evenly onto bottom of prepared pan.

Beat cream cheese in medium bowl until fluffy. Gradually beat in sweetened condensed milk and eggs until smooth. Pour over prepared crust. Spoon apple pie filling over cream cheese layer.

Combine brown sugar, flour and cinnamon in medium bowl. Cut in cold butter with pastry blender or 2 knives until mixture resembles coarse crumbs. Stir in cranberries and pecans. Sprinkle over apple layer.

Bake 35 to 40 minutes or until golden. Do not overbake.