

DESSERTS

V

CARAMEL APPLE PIE BARS

Apple crisp meets caramel apple pie to make these caramel apple pie bars. Tender cooked apples top a simple shortbread cookie and are topped with a crumbly topping that’s made with leftover shortbread ingredients.

SERVINGS:

12 bars

PREP TIME:

15 minutes

COOK TIME:

45 minutes

THIS WEBSITE USES COOKIES

We use cookies to personalise content and ads, to provide social media features and to analyse our traffic. We also share information about your use of our site with our social media, advertising and analytics partners who may combine it with other information that you’ve provided to them or that they’ve collected from your use of their services.

Deny | Allow selection | Allow all

Necessary | Preferences | Statistics | Marketing | Show details

- [ ] 1 cup refrigerated butter, divided
- [ ] ½ cup granulated sugar
- [ ] ½ heaping teaspoon salt
- [ ] ¼ teaspoon cinnamon

TOPPING

- [ ] ½ cup old fashioned oats
- [ ] ¼ cup dark brown sugar
- [ ] ¼ cup cold butter

FILLING

- [ ] 2 Honeycrisp apples
- [ ] 3 Tablespoons all purpose flour
- [ ] 2 Tablespoons granulated sugar
- [ ] 2 teaspoons lemon juice
- [ ] 1 teaspoon cinnamon
- [ ] 1/8 teaspoon ground nutmeg

- [ ] ¼ cup caramel sauce

INSTRUCTIONS:

THIS WEBSITE USES COOKIES

We use cookies to personalise content and ads, to provide social media features and to analyse our traffic. We also share information about your use of our site with our social media, advertising and analytics partners who may combine it with other information that you've provided to them or that they've collected from your use of their services.

Deny | Allow selection | Allow all

Necessary | Preferences | Statistics | Marketing | Show details

cup. Bake for 10-12 minutes, until shortbread crust looks like a cookie, as in it looks like it's forming a crust. It may not brown, that's fine.

4. While crust is cooking, add topping ingredients to remaining crust ingredients, mix until it begins to crumble. Refrigerate until use.

5. Next, prepare filling by coring apples and thinly slicing them. Add thinly sliced apples to medium mixing bowl, add remaining filling ingredients (minus caramel sauce) to bowl and mix until all apples are coated. Set aside.

6. Once crust is cooked, spread apple mixture into an even layer on top of crust. Sprinkle topping over apples and bake for 25-30 minutes until topping is golden brown. Let cool at least 10 minutes before you cut and serve them. Drizzle with caramel sauce prior to serving. Refrigerate, covered for up to 4-5 days.

THIS WEBSITE USES COOKIES

We use cookies to personalise content and ads, to provide social media features and to analyse our traffic. We also share information about your use of our site with our social media, advertising and analytics partners who may combine it with other information that you've provided to them or that they've collected from your use of their services.

Deny | Allow selection | Allow all

Necessary | Preferences | Statistics | Marketing | Show details