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One of our favorite winter recipes:



## Salted Caramel Apple Pie Bars

Yield: 12-16 bars | Prep Time: 25 minutes | Total Time: 3 hours, 20 minutes

### Shortbread Crust Ingredients:

1/2 cup (115g) unsalted butter, melted  
1/4 cup (50g) granulated sugar  
1 teaspoon vanilla extract  
1/4 teaspoon salt  
1 cup (125g) all-purpose flour

### Apple Filling Ingredients:

2 large apples, peeled and thinly sliced (1/4 inch thick)\*  
2 Tablespoons all-purpose flour  
2 Tablespoons granulated sugar  
1 teaspoon ground cinnamon  
1/8 teaspoon ground nutmeg

*\*I like to use two different kinds of apples for a more complex flavor. I typically use 1 tart apple variety such as Granny Smith, and 1 sweeter apple variety such as Pink Lady.*

### Streusel Ingredients:

1/2 cup (40g) old-fashioned oats  
1/3 cup (70g) light or dark brown sugar  
1/4 teaspoon ground cinnamon  
1/4 cup (30g) all-purpose flour  
1/4 cup (60g) unsalted butter, cold and cubed

### Salted Caramel Sauce Ingredients:

1 cup (200g) granulated sugar  
6 Tablespoons (90g) salted butter, cut up into 6 pieces  
1/2 cup (120ml) heavy cream  
1 teaspoon salt

**See Next Card for Directions**



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**Directions:** Preheat the oven to 300°F. Line an 8-inch baking pan with aluminum foil, leaving an overhang on all sides. Set aside.

**Make the crust:** Stir the melted butter, granulated sugar, vanilla, and salt together in a medium bowl. Add the flour and stir until everything is combined. Press the mixture evenly into the prepared baking pan. Bake for 15 minutes while you prepare the filling and streusel.

**Make the apple filling:** Combine the sliced apples, flour, granulated sugar, cinnamon, and nutmeg together in a large bowl until all of the apples are evenly coated. Set aside.

**Make the streusel:** Whisk the oats, brown sugar, cinnamon, and flour together in a medium bowl. Cut in the chilled butter with a pastry blender or two knives (or even with your hands) until the mixture resembles coarse crumbs. Set aside.

**Make the salted caramel sauce:**

1. Heat granulated sugar in a medium saucepan over medium heat, stirring constantly with a rubber spatula.
2. Sugar will form clumps and eventually melt into a thick brown, amber-colored liquid as you continue to stir. Be careful not to burn.
3. Once sugar is completely melted, immediately add the butter. Be careful in this step because the caramel will bubble rapidly when the butter is added.
4. Stir the butter into the caramel until it is completely melted, about 2-3 minutes.
5. Very slowly, drizzle in 1/2 cup of heavy cream while whisking. Since the heavy cream is colder than the caramel, the mixture will rapidly bubble and/or splatter when added.
6. Allow the mixture to boil for 1 minute. It will rise in the pan as it boils.
7. Remove from heat and stir in 1 teaspoon of salt. Allow to cool before using.
8. Cover the caramel tightly and store for up to 2 weeks in the refrigerator. Warm up the caramel for a few seconds before using in a recipe.

Remove the crust from the oven, and turn the oven up to 350°F. Evenly layer the apples on top of the warm crust. It will look like there are too many apple slices, so layer them tightly and press them down to fit.

Sprinkle the apple layer w/streusel & bake for 30–35 min or until streusel is golden brown.

Remove from the oven and allow to cool for at least 20 minutes at room temperature, then chill in the refrigerator for at least 2 hours. Lift the foil out of the pan using the overhang on the sides and cut into bars. Once cut, pour salted caramel sauce on top. These apple pie bars can be enjoyed warm or cold. The bars will stay fresh in an airtight container in the refrigerator for 3 days or frozen up to 3 months – thaw overnight in the fridge, then drizzle with salted caramel before serving.

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