

Apple Pie Bars

Ingredients

12 T Unsalted Butter
1/4 c Sugar (plus 2 tablespoons)
1 t Vanilla Extract
1/4 t Salt
1 1/4 c Flour (plus 2 tablespoons)
2 Apples (thinly sliced)
1 1/4 t Cinnamon
1/8 t Nutmeg
1/2 c Oats
1/3 c Dark Brown Sugar
2 T Caramel Sauce

Instructions

1. Preheat the oven to 300°. Line the bottom and sides of an 8-inch square baking pan with parchment paper leaving enough overhang on all sides. Set aside.
2. Stir the 8 tablespoons melted butter, 1/4 cup sugar, vanilla, and salt together in a medium bowl. Add 1 cup flour and stir until everything is combined. Press the mixture evenly into the prepared baking pan.
3. Bake for 15 minutes and then remove from the oven. (As the crust bakes, you can prepare the filling and streusel.)
4. Combine the sliced apples, 2 tablespoons flour, 2 tablespoons sugar, 1 teaspoon cinnamon, and nutmeg together in a large bowl until all of the apples are evenly coated. Set aside.

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5. Whisk the oats, brown sugar, 1/4 teaspoon cinnamon, and 1/4 cup flour together in a medium bowl. Cut in 4 tablespoons chilled butter with a pastry blender until the mixture resembles coarse crumbs. Set aside.

6. Turn the oven up to 350°. 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 with streusel and bake for 30–35 minutes or until the streusel is golden brown.

7. 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 (or overnight).

8. Lift the parchment out of the pan using the

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overhang on the sides and cut into bars. Cut them into 16 bars, drizzle some caramel sauce on top of each. These apple pie bars can be enjoyed warm, at room temperature, or even cold.