

# Caramel Apple Pie Bars

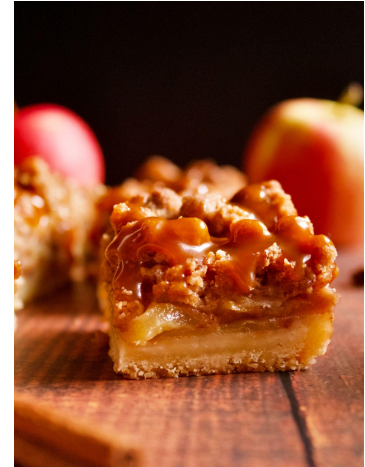
Poetry & Pies

**prep time:** 40-45 minutes (includes making the caramel)

**bake time:** 40-45 minutes

**total time:** 1 hour, 30 minutes

**servings:** 9-16 (large or small bars)



## Ingredients

- one batch [caramel sauce](#)

### for the apple pie filling

- 2-3 large apples, peeled and sliced to roughly  $\frac{1}{8}$  to  $\frac{1}{4}$  inch thick
- 2 tablespoons (17g) all-purpose flour
- $\frac{1}{4}$  cup (50g) brown sugar, packed
- $\frac{1}{2}$  tablespoon (7g) [ground cinnamon](#)

### for the shortbread crust

- 1 cups (136g) flour, spooned and leveled then sifted
- $\frac{1}{4}$  teaspoon (2g) finely ground sea salt
- $\frac{1}{2}$  cup (113g) unsalted butter, softened
- $\frac{1}{3}$  cup (43g) powdered sugar (to taste)
- 1 teaspoon (4g) [vanilla extract](#)

### for the crumble topping

- 1 cup (136g) all-purpose flour
- $\frac{2}{3}$  cup (133g) brown sugar
- 1 tablespoon (13g) [ground cinnamon](#)
- $\frac{1}{2}$  cup (113g) salted butter, melted

## Instructions

1. If using homemade [caramel sauce](#), make that ahead and let it cool to room temperature (or make up to a month in advance and keep refrigerated).

2. Preheat oven to 350. Line an 8x8 pan with foil or [parchment](#) (you can overhang it on the sides and use chip or binder clips to hold it in place).
3. Prep the apple filling. Peel, core, and slice your apples to about  $\frac{1}{8}$  to  $\frac{1}{4}$  inch thick. Toss with the other filling ingredients and set aside while you prep the crust and crumble.
4. Make your shortbread by whisking the flour and salt together. Be sure your flour was spooned and leveled into the measuring cup then sifted. Set aside.
5. Beat the butter on high until smooth. Add powdered sugar and beat on low then increase to high until very smooth, about 1 minute. Add vanilla and beat until smooth.
6. Add flour and beat on low just until combined.
7. Press the dough into your prepared pan, being sure to get all the way to the edges to seal that off and prevent the apple filling seeping underneath. Bake the crust for 10 minutes. Let cool for a few minutes before adding the apple filling.
8. While the crust bakes, make the crumble, Stir together the brown sugar, flour, and cinnamon, ensuring there are no clumps.
9. Add melted butter and stir until pea sized (or a bit larger) clumps form. Do not stir so much that it becomes sandy.
10. Assemble the bars. Layer the apple pie filling, with all apples laying down and packed tightly. Spoon any juices over the apples.
11. Sprinkle the crumble topping over the apples, pressing it gently to get it all packed in.
12. Bake for 30-35 minutes, until the filling bubbles along the edges. If the topping is browning too quickly, tent loosely with foil.
13. Let cool completely (or close to it) before reheating the caramel (either in the microwave or in a hot water bath—with the lid *not* submerged) and drizzling desired amount on top of the bars. Either cut and serve or refrigerate for a few hours before serving. If not serving right away, cover and refrigerate, drizzling caramel right before serving. If desired, you can reheat it briefly (10-15 minutes in a 350F/175C oven) before drizzling with caramel.

*Enjoy! Cover leftovers tightly and keep refrigerated for 5-7 days.*