

## Caramel Apple Pie Bars



Servings:

**12**

Prep Time:

**20 minutes**

Cook Time:

**45 minutes**

### Ingredients

- ½ cup **Unsalted Butter**, melted
- ¼ cup **Sugar**
- 1 tsp **Vanilla Extract**
- ¼ tsp **Salt**
- 1 cup **All Purpose Flour**
- 2 **Apples**, peeled, thinly sliced
- 2 tbsp **All Purpose Flour**
- 2 tbsp **Sugar**
- 1 tsp **Cinnamon**
- 1/8 tsp **Nutmeg**
- ½ cup **Rolled Oats**
- 1/3 cup **Brown Sugar**
- ¼ tsp **Cinnamon**
- ¼ cup **All Purpose Flour**
- ¼ cup **Unsalted Butter**, chilled & cubed

### Method of Preparation

#### Step 1

Preheat the oven to 300°F. Line a baking pan with parchment paper or spray generously with nonstick spray.

Make the crust: Stir the melted butter, sugar, vanilla and salt together in a bowl. Add the flour and mix until everything is combined. Press evenly into the baking pan. Bake for 15 minutes, remove from the oven.

#### Step 2

Make the filling: Mix the apples, flour, sugar, cinnamon and nutmeg together.

Toss until the apples are evenly coated. Set aside.

#### Step 3

Make the streusel: Mix the oats, brown sugar, cinnamon, and flour together.

Cut the chilled butter in with your hands (or a pastry blender) until the mixture resembles coarse crumbs.

#### Step 4

Adjust the oven temperature to 350°F.

Evenly layer the apples on top of the crust.

#### Step 5

Top the apple layer with the streusel. Bake for 30 minutes or until the streusel is golden brown.

- Garnish **Caramel Sauce**

**Step 6**

Remove from the oven and allow to cool at room temperature for at least 20 minutes.

Place in the refrigerator for at least 2 hours. Drizzle with caramel sauce. Slice into 12 or 16 pieces.

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