

Apple Crisp Caramel Butter Bars

Your new fall favourite recipe! Apple blondies swirled with Werther's Original Chewy Caramel sauce and white chocolate chips.



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Ingredients

Enjoy our delicious Apple Crisp Caramel Butter Bars!

For crust:

- ½ cup granulated sugar
- 2 cups all-purpose flour
- ½ teaspoon salt
- ½ cup plus 6 tablespoons unsalted butter, melted
- 1 cup white chocolate chips

For caramel sauce:

- 48 Werther's Original Chewy Caramels, unwrapped
- 2 tablespoons water
- 1 tablespoon heavy cream
- ½ teaspoon kosher salt

For filling:

- 3 medium Granny Smith apples, peeled and diced into ½-inch pieces
- ⅓ cup granulated sugar

Directions

- 1.** For crust: Preheat oven to 350°F. Line a 9x13-inch baking pan with parchment paper, leaving excess for easy removal, and grease lightly with cooking spray. Combine sugar, flour and salt in a large bowl, and whisk together. Stir in melted butter and chocolate chips until a crumbly dough forms. Transfer dough to prepared pan, pressing evenly into bottom. Bake until light golden-brown, about 20 minutes.
- 2.** For caramel sauce: Combine caramels and water in a microwave-safe bowl. Microwave mixture in 30-second increments, stirring between each increment, until caramels begin to melt, about 1 to 1 ½ minutes. Add cream and salt, and continue to stir until mixture is smooth, about 1 minute. Set aside to cool.
- 3.** For filling: Combine apples, flour, sugar, cinnamon and nutmeg in a large bowl. Spread apple mixture evenly over the baked crust. Drizzle with ½ cup of caramel sauce.
- 4.** For streusel: Mix brown sugar, flour, oats and butter in a large bowl until pea-sized crumbs form. Sprinkle mixture over apples, and bake until golden-brown, about 30 minutes. Allow to cool for 10 minutes. Top with desired remaining caramel sauce. Slice into bars and serve.

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This delicious recipe contains
Werther's Original Chewy Caramels

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For filling:

- 2 teaspoons cinnamon
- $\frac{1}{3}$ cup all-purpose flour
- $\frac{1}{2}$ teaspoon ground nutmeg

For streusel:

- $\frac{1}{2}$ cup packed light brown sugar
- $\frac{1}{2}$ cup all-purpose flour
- $\frac{1}{4}$ cup old-fashioned oats
- $\frac{1}{4}$ cup unsalted butter, softened cut into small pieces

Makes: approx. 16 servings/pieces

Prep Time: 10 minutes

Cook Time: 1 hour 2 minutes



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