



## Easy Caramel Apple Pie Bars

Savannah · 29/09/2024



### Prep Time

10 mins

### Difficult

Medium

### Servings

1 hr 5 mins

### Description

If you love caramel apples and apple pie these bar cookies are for you Once cooled drizzle with your favorite caramel sauce

### Ingredients

- - 3 cups all-purpose flour - 1 cup unsalted butter -  $\frac{3}{4}$  cup white sugar - 1 large egg - 1 teaspoon baking powder -  $\frac{1}{2}$  teaspoon salt - 3 tablespoons unsalted butter - 5 Granny Smith apples
- peeled and diced -  $\frac{1}{2}$  cup brown sugar -  $\frac{1}{2}$  cup white sugar - 2 teaspoons ground cinnamon -  $\frac{1}{4}$  teaspoon grated nutmeg - 1 pinch salt - 1 tablespoon cornstarch
- or as needed

### Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Line a 9x13-inch baking pan with parchment paper. Combine flour
2. 1 cup butter
3. 3/4 cup white sugar
4. egg
5. baking powder
6. and 1/2 teaspoon salt in a food processor; pulse until crumbled and easily formed into dough when pinched. Pour 3/4 of the dough into the prepared pan; press down with your hands until crust is even and well-packed. Melt 3 tablespoons butter in a skillet over medium heat. Add apples
7. brown sugar
8. 1/2 cup white sugar
9. cinnamon
10. nutmeg
11. and salt; cook and stir until apples are softened
12. about 5 minutes. Stir in cornstarch; mix
13. adding more cornstarch if needed
14. until liquid has thickened. Pour caramel-apple mixture onto crust; smooth with a spatula until even. Crumble remaining dough on top. Bake in the preheated oven until top is golden brown
15. 30 to 40 minutes. Let cool for 10 minutes; cut into bars. Tips If you don't have a food processor
16. you could use a hand beater to combine the crust ingredients. Drizzle with a homemade salted caramel sauce or a store-bought caramel sauce.