

Salted Caramel Apple Pie Bars

Shortbread crust:	½ cup butter, melted ¼ cup sugar 1 tsp vanilla ¼ tsp salt 1 cup flour
Apple Filling:	2 large apples, peeled and thinly sliced 2 Tbsp flour 2 Tbsp sugar 1 tsp Cinnamon & 1/8 tsp grated Nutmeg
Streusel	½ cup old fashioned oats 1/3 cup packed brown sugar (light or dark) ¼ tsp Cinnamon ¼ tsp flour ¼ cup butter, cold and cubed

Sweet & Saucy Salted Caramel Sauce

Preheat oven to 300. Line the bottom and sides of an 8" square baking pan with foil or parchment. Leave overhang on all sides. Set aside.

Make the crust: stir all ingredients together. Press into your prepared pan. Bake for 15 minutes while you prepare the rest.

Combine the Apple filling ingredients in a large bowl. Coat the apples evenly.

Whisk the oats, brown sugar, cinnamon and flour together in a medium bowl. Cut in the cold butter with a pastry blender or 2 fork until crumbly. Set aside.

Remove the crust from the oven and turn it up to 350. Layer the Apple mixture on top and spread evenly. Layer them tightly and press them down. Sprinkle the Apple layer with the streusel mixture. Bake for 30-35 minutes. The streusel should be golden.

Remove from the oven and cool at least 20 minutes. Then chill in the fridge for 2 hours or overnight. Lift the foil out of the pan, and place on a cutting board. Peel off the foil to make it easier to cut into bars. Drizzle the Sweet & Saucy Salted Caramel on top of each slice. They can be served warm or cold or at room temp!