Apple Crisp Caramel Butter Bars

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



www.werthers-original.com

Ingredients

Enjoy our delicious Apple Crisp Caramel Butter Bars!

For crust:

- 100 g sugar
- 250 g plain flour
- ½ tsp salt
- 115 g plus 6 tsp unsalted butter, melted
- 170 g white chocolate chips

For caramel sauce:

- 48 Werther's Original Chewy Caramels, unwrapped
- 2 tbsp water
- 1 tbsp heavy cream
- ½ tsp kosher salt

Directions

1. **For crust:** Preheat oven to 180 °C. Line a 23 cm x 33 cm 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 120 ml 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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Ingredients

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For filling:

- 3 medium Granny Smith apples, peeled and diced into 1½ cm pieces
- 70 g granulated sugar
- 2 tsp cinnamon
- 40 g plain flour
- ½ tsp ground nutmeg

For streusel:

- 110 g packed light brown sugar
- 60 g plain flour
- 20 g old-fashioned oats
- 60 g unsalted butter, softened cut into small pieces

Makes: approx. 16 servings/pieces

Ready in: 70 min

Prep Time: 10 min

Cook Time: 50 min

Chill Time: 10 min