

# Apple Crisp Caramel Butter Bars

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



[www.werthers-original.us](http://www.werthers-original.us)

## Ingredients

### 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 (10.8 ounces) 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
- 2 teaspoons cinnamon
- ⅓ cup all-purpose flour
- ½ teaspoon ground nutmeg

### For streusel:

- ½ cup packed light brown sugar
- ½ cup all-purpose flour
- ¼ cup old-fashioned oats
- ¼ cup unsalted butter, softened cut into small pieces

## Instructions

- 1. For crust:** Preheat oven to 350°F. Line a 9×13-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 par-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.

**Prep time:** 10 minutes

**Cook time:** 1 hour 2 mins

**Ready in:** 1 hour 12 minutes

**Skill Level:** 3

**Serves:** 16