

APPLE PIE CARAMELS

INGREDIENTS:

FOR CARAMELS:

- ½ cup unsalted butter
- 1 cup light brown sugar
- ½ cup light corn syrup
- 8 oz sweetened condensed milk
- 1 teaspoon LorAnn Apple Pie or Apple Super-Strength
- Pinch of Salt

FOR CRUMBLE MIXTURE:

- 1 cup all-purpose flour
- ¾ cup rolled oats
- 1/3 cup packed brown sugar
- ¼ cup granulated sugar
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- ¼ teaspoon salt



DIRECTIONS:

For Crumble Mixture

1. In a large bowl, combine: flour, oats, brown sugar, granulated sugar, cinnamon, nutmeg, and salt.
2. Pour in the 1/2 cup melted butter and mix until the texture resembles moist, sandy crumbs that clump when squeezed.

Create the Crust:

1. Remove **2/3 of the crumble mixture** (about 2 heaping cups).
2. Add the extra **2 tablespoons melted butter** to this portion and mix well, this ensures the base holds together.
3. Press firmly into a parchment-lined 8×8 pan, making sure to compact tightly and evenly.
4. Bake at **350°F for 16-18 minutes**, until lightly golden and set.

Make the Crumble Topping:

1. Add the remaining **1/3 of the mixture** on a baking sheet lined with parchment paper and bake at the same time as the crust for 10-12 minutes (or until golden brown) to get the mixture crispy to top the caramels.

Assemble:

1. Pour your warm **apple pie caramel** over the baked crust.
2. Immediately sprinkle the remaining crumble mixture on top.

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