



## **Brown Butter Caramelized Apple Nut Crisp Bars**

Bars for breakfast with a side of Greek yogurt, or – bars for dessert with a side of ice cream, or – bars for a snack... also with a side of ice cream! It so won't matter when or how you eat these amazing brown butter caramelized apple crisp bars w/ pecan streusel + mascarpone maple glaze

### **INGREDIENTS**

#### **BARS**

- 2 sticks unsalted butter divided
- 4-5 honeycrisp or granny smith apples chopped
- 1/3 cup + 2 tablespoons light brown sugar divided
- 3 cup old fashioned oats
- 1 1/4 cup white whole wheat flour or whole wheat pastry flour
- 1 1/2 teaspoons cinnamon divided
- 1/2 teaspoon baking soda
- 3/4 cup pecans
- 1/3 cup unsweetened shredded coconut optional
- 1/2 cup pure maple syrup
- 2 teaspoons vanilla extract

#### **GLAZE**

- 3 tablespoons mascarpone or cream cheese softened
- 3 tablespoons pure maple syrup
- 1/2 teaspoon vanilla extract

#### **INSTRUCTIONS**

Preheat the oven to 350 degrees F. Line a 9x13 inch baking dish with parchment paper or grease with butter/oil.

In a heavy-bottomed 10-12 inch skillet add 14 tablespoons (1 stick plus 6 Tbs) butter and melt over medium heat until just browned. Butter will melt, foam, and froth, and then begin to brown along the bottom. Whisk the browned bits off of the bottom of the pan. Pour the butter into a large glass or other heat safe mixing bowl, set aside.

Using the same skillet used to brown the butter, heat the skillet over medium heat and add the remaining 2 tablespoons butter. Now add the apples, 2 tablespoons brown sugar and 1/2 teaspoon cinnamon. Cook, stirring occasionally for about 8-10 minutes or until the apples are caramelized. Remove from heat and set aside.

Add the remaining 1/3 cup brown sugar, oats, white whole wheat flour, remaining 1 teaspoon cinnamon, baking soda, pecans, shredded coconut, maple syrup and vanilla to the bowl with the brown butter. Mix well until everything is moistened. Press all but one cup of the mixture into the bottom of the prepared baking dish. The layer will be thin. Spread the caramelized apples over the oats layer. Sprinkle the remaining 1 cup of oat mixture over top the apples. Bake for 30-35 minutes or until the bars are light and golden and crisp on top. Remove and allow to cool slightly before cutting.

Meanwhile mix together the mascarpone, maple syrup and vanilla until smooth. Once the bars are cool, cut into 12-24 bars. The top will be crumbly, but the bottom should hold together. For an easier eat and serving, cut the bars into 24 smaller squares. Enjoy with plain yogurt or vanilla ice cream if desired.