Browned Butter Salted Caramel Apple Crumble Bars

Ingredients

1 cup plus 4 tablespoons (2 1/2 sticks) unsalted butter
1 cup granulated sugar
3/4 teaspoon salt
1/2 teaspoon ground cinnamon
2 large egg yolks
2 teaspoons vanilla extract
3 cups all-purpose flour
2 cups apple jam or apple butter
1/2 cup caramel sauce (store bought is fine)
1/2 tablespoon flakey sea salt

Directions

Create a foil or parchment sling for your 9 x 11-inch baking pan and spray generously with baking spray.

Divide your butter in half. Melt half of it (1 1/4 sticks) in the microwave. The other 1 1/4 sticks, melt in a medium sauce pan on low heat, swirling, until butter foams, then browns (be careful not to let it burn), 5–7 minutes. Combine two butters into a medium work bowl and set aside to cool slightly. Then add in the sugar, salt, egg yolks and vanilla extract with a spoon until smooth. Add in the flour and mix until just combined. Remove 3/4 cup of the crust mixture (to be sprinkled on later) and press remainder into the lined pan. Set aside the remaining 3/4 cup, covered with plastic wrap, but do not put in the refrigerator. Place the pan in the freezer for 30-60 minutes or so; the chilling of the crust prevents it from expanding and rising too much during baking.

Preheat oven to 325F.

Remove the crust from the freezer and place in the oven to bake for 30 minutes, or until the sides are lightly browned. Then remove from the oven and increase oven temperature to 350F. Spread the apple jam on top on the crust, sprinkle the left-over crust dough on top. Bake another 30-35 minutes, or until the crumble is lightly browned. Take out of the oven and drizzle on the caramel sauce and sprinkle on the flakey salt.

Allow the pan to cool completely before taking the bars out of the pan. Remove the bars by lifting out with the sling and cut.