

Third Place: Carol Ann Brown, Mebane

Candied Apple Bars

Preheat oven to 350 degrees.

Bar Layer

2 cups flour

½ cup confectionary sugar

1 cup butter, melted and cooled

Mix together and pat into a 9 x 13 pan that has been lined with parchment paper. Bake for 15 minutes.

Apple Filling

4 cup apples, cored, peeled and diced to ½-¾ inch

½ cup brown sugar

2 Tbsp. tapioca

½ tsp. salt

¾ tsp. cinnamon

Place apples in a 2 qt. saucepan. Then in a medium size bowl, combine the brown sugar, tapioca, salt and cinnamon. Pour 1 cup boiling water and let rest for 5-10 minutes before adding to the apples. Cook over medium heat until apples are soft but not mushy. More tapioca may be needed if the apples are juice. Once mixture has thickened, cool slightly and pour over the crust.

Cream Cheese layer

8 oz. cream cheese

½ cup sugar

½ cup butter

2 Tbsp. flour

1 large egg

1 tsp. vanilla

½ cup cinnamon chips (optional)

2 cups mini marshmallows

Combine cream cheese, butter, sugar, and flour. Beat well with a mixer. Continue to beat while adding the egg and extract. Beat and scrape the bowl frequently to insure that all ingredients are well incorporated. Pour over apple mixture. Optional: sprinkle cinnamon chips over apples before baking. Bake for 25-30 minutes. Then sprinkle with marshmallow and bake for 1-2 more minutes.

Caramel Glaze

½ cup brown sugar

¼ cup butter

¼ cup heavy cream

1 ¼ cup confectionary sugar, sifted
1 tsp. vanilla
½ cup pecans, coarsely chopped

Combine brown sugar, butter and heavy cream in a 2 qt. saucepan. Cook over medium heat, while whisking constantly until mixture begins to boil. Boil for 1 minute then remove from heat. Gradually add in sifted confectionary sugar and vanilla. Pour glaze over the bars and swirl together with warm marshmallows. Sprinkle with pecans and let cool. Keep refrigerated.