

## Caramel Apple Blondie Cake

### Apple filling:

- 2 medium granny smith apples, peeled and diced (2 1/2 cups diced apples)
- 1 ½ Tablespoons (20g) granulated sugar
- 1 tsp cinnamon

### Blondies:

- 12 Tablespoons (170g) salted butter, softened
- 1 cup (165g) Light brown sugar
- ½ cup (100g) Granulated sugar
- 1 Large egg + 1 egg yolk
- 2 tsp Vanilla extract
- 1 ¾ cups (215g) Plain flour

### Sprinkle:

- 2 ½ Tablespoons (30g) granulated sugar
- 1 tsp cinnamon

### Topping:

- store bought thick caramel for drizzle

### Instructions:

1. Parchment line an 8x8 baking pan.
2. Mix together granny smith apples, sugar and cinnamon, set aside.
3. With your stand mixer, cream together softened butter, brown sugar, and white sugar until pale and fluffy.
4. Add your egg, egg yolk, and vanilla and cream again until light in color.
5. Fold in your flour and then your apple mixture.
6. Spread mixture into your prepared pan.
7. Mix together your sprinkle and cover the top with it.
8. Bake at 350F/180C for 30-40 minutes. Allow to cool to room temperature.
9. Warm your caramel slightly so it's easier to drizzle. Drizzle your caramel over the top of the bars in a diagonal pattern. You can refrigerate and cut for neater squares.