Apple Cider Caramel Bars

Caramel

2  1/2 cups apple cider

1 cup butter

1 cup brown sugar

3/4 cup light corn syrup

1 teaspoon salt

1/4 cup sugar

1/4 cup sweetened condensed milk

1 teaspoon cinnamon

1/8 teaspoon nutmeg

Shortbread crust

1/2 cup + 2 Tablespoons butter

1/2 cup sugar

1/2 teaspoon salt

1 egg yolk

1 2/3 cups flour

Boil apple cider until reduced to 1/2 cup.  Reserve 1 Tablespoon.

Add butter, brown sugar, corn syrup, salt, sugar and sweetened condensed milk.

Cook until 248 degrees.

Remove from heat.  Stir in reserved cider, nutmeg and cinnamon.

Grease a 9" square pan and line with a parchment sling.

For shortbread, pulse butter, sugar and salt in food processor until crumbly.

Add egg yolk.

Pulse in flour.

Press into the bottom of pan. Refrigerate 30 minutes.

Bake 25 minutes at 350.  Cool completely.

Pour caramel on top of shortbread and refrigerate 3 hours.

Cut with a sharp knife into squares.