

Print this out and fold in half for an instant recipe card.

Caramel Apple Bars

Prep Time: 15 Min | Start to Finish: 2 hr 55 Min | 36 Bars

1/2 cup cold butter
1 pouch (1 lb 1.5 oz) Betty Crocker® oatmeal cookie mix
1 egg
1 cup finely chopped peeled apple
3/4 cup caramel topping
1/4 cup Gold Medal® all-purpose flour

-----fold here-----

Caramel Apple Bars

Directions

1. Heat oven to 350°F. Spray bottom of 13x9-inch pan with cooking spray.
2. In large bowl, cut butter into cookie mix using fork or pastry blender. Stir in egg until mixture is crumbly.
3. Reserve 1 1/2 cups cookie mixture. Press remaining cookie mixture into bottom of pan. Bake 15 minutes. Sprinkle apple evenly over crust. In small bowl, mix caramel topping and flour; drizzle over apples. Sprinkle reserved cookie mixture over apples.
4. Bake 20 to 25 minutes or until golden brown. Cool completely, about 2 hours. For bars, cut into 9 rows by 4 rows.

Use a tart Granny Smith apple or a sweet Honey Crisp apple for different flavors.

1 Bar: Calories 100 (Calories from Fat 30); Total Fat 3.5g (Saturated Fat 1.5g, Trans Fat 0g); Cholesterol 15mg; Sodium 95mg; Potassium 30mg; Total Carbohydrate 17g (Dietary Fiber 0g); Protein 1g % Daily Value: Vitamin A 2%; Vitamin C 0%; Calcium 0%; Iron 0%; Vitamin D 0% Carbohydrate Choices: 1

2011 © and ®/™ of General Mills