

Caramel-Apple Bars



PREPARATION TIME
35 minutes



COOKING TIME
20 minutes



PERFECT PARTNER
hot spiced cider



Rolled oats, oatmeal and quick-cooking oats can be used interchangeably in any recipe.

Check the cost of each in the supermarket and purchase the lowest-priced variety available.

SHOPPING LIST

- rolled oats • apple pie filling
- caramels • walnuts
- sweetened condensed milk

ON HAND

- flour • brown sugar • salt
- baking soda • butter

INGREDIENTS

- 1³/₄ cups all-purpose flour
- 1 cup rolled oats
- 1/2 cup packed light brown sugar
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup (2 sticks) butter or margarine, chilled
- 1 (21-ounce) can apple pie filling
- 20 caramels
- 1 (14-ounce) can sweetened condensed milk
- 1 cup chopped walnuts

MAKES **24** BARS

COOKIN'
Express

- If you chop the walnuts in a blender or food processor, add 1 tablespoon of sugar to keep the nuts from sticking together during chopping.

Make Ahead

You can combine all the dry ingredients in a resealable plastic bag up to 24 hours ahead.

◆ VARIATION

For a chocolaty confection, add 1/3 cup semisweet chocolate chips to the recipe during step 3.

- 1** Preheat oven to 375°F. Combine flour, oats and brown sugar in a bowl; mix well. Stir in baking soda and salt. Cut in butter, using a pastry blender or 2 knives, until crumbly.



- 2** Reserve 1 1/2 cups of oat mixture. Press remaining oat mixture over bottom of a 9 x 13-inch baking dish. Bake for 15 minutes; cool slightly. Spread pie filling over baked crust.

- 3** Combine caramels and condensed milk in a medium saucepan. Cook, stirring continually, over low heat until smooth, about 5 minutes. Pour over pie filling.



- 4** Mix reserved oat mixture and walnuts in a bowl. Sprinkle over caramel layer. Bake until set, about 20 minutes; cool. Cut into bars.