

Caramel Apple Bars

1 cup packed brown sugar
1/2 cup butter or margarine, softened
1/4 cup shortening
1 3/4 cups Gold Medal™ all-purpose flour
1 1/2 cups quick-cooking oats
1 teaspoon salt
1/2 teaspoon baking soda
4 1/2 cups coarsely chopped peeled tart apples
(3 medium)
3 tablespoons Gold Medal™ all-purpose flour
1 bag (14 ounces) caramels



- 1. Heat oven to 400°F. Mix brown sugar, butter and shortening in large bowl. Stir in 1 3/4 cups flour, the oats, salt and baking soda. Reserve 2 cups oat mixture; press remaining oat mixture in ungreased rectangular pan, 13x9x2 inches.
- 2. Toss apples and 3 tablespoons flour; spread over mixture in pan. Heat caramels over low heat, stirring occasionally, until melted; pour evenly over apples. Sprinkle with reserved oat mixture; press lightly.
- 3. Bake 25 to 30 minutes or until topping is golden brown and apples are tender. For 36 bars, cut into 6 rows by 6 rows while warm. Store covered in refrigerator