

Goosey Caramel Apple Bars

Oven: 350°

Baking Time: 40-45 minutes total

Pan: greased 13 x 9"

Servings: 16-20 bars

1 3/4 c. all purpose flour
1/2 c. brown sugar, packed

3/4 c. butter or oleo,
softened

Combine flour and brown sugar. Cut in butter. Pat into pan. Bake 10 minutes.

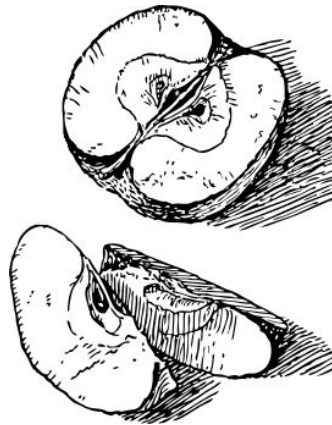
3 large eggs
3/4 c. brown sugar, packed
3/4 c. all purpose flour
2 tsp. vanilla

2 1/2 c. apples (3 or 4) -
peeled, cored, and diced
35 caramels - each cut into
4 or 6 pieces
2/3 c. chopped pecans

Beat eggs, sugar, flour, and vanilla until well blended. Fold in apples, caramel pieces, and pecans. Pour over crust.

Bake 30 to 35 minutes or until golden brown. Cool 15 minutes and cut into squares. Cool completely before removing from pan.

Note: Caramels can easily be cut with kitchen shears or a sharp knife.



Unsweetened applesauce or plain yogurt can be substituted for all or part of the fat (oil, shortening, or butter) in many recipes. Results in flavor and texture will vary depending on the proportion used and the type of product being made.