

Caramel Apple Oat Bars

While this recipe is a bit of work, they are well worth the effort! Super tasty, and great for a party treat for kids and adults alike.

Ingredients

- 1½ cups quick oats
- 1½ cups all purpose flour
- ¾ cup brown sugar
- ½ tsp salt
- ¾ tsp baking soda
- ¾ cup butter, melted
- 30 KRAFT caramel squares
- 1 Tbls milk
- 2 cups peeled and chopped tart baking apples
- ½ cup chopped nuts - pecans or walnuts (optional)

Directions:

1. Preheat oven to 350 degrees.
2. Line a 9x13 baking pan with parchment or lightly spray with non-stick cooking spray.
3. Combine oat, flour, brown sugar, salt, and baking soda in a medium bowl.
4. Stir in butter until nice and crumbly.
5. Press a little more than half of the oat mixture into the bottom of the pan and bake for 8 minutes.
6. Meanwhile, melt caramels and milk together in a microwave-safe container on high in 30 second intervals, stirring in between. Set aside.
7. Remove pan from the oven and sprinkle with apple and nuts. Drizzle caramel mixture over the top.
8. Crumble remaining oat mixture over the top of the caramel and return pan to the oven.
9. Bake for an additional 20-22 minutes or until top is lightly browned.
10. Let cool completely before cutting into bars.

