

Caramel Crumble Bars

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Servings: 24

1 box (15.25 ounce) yellow cake mix
1/2 cup butter, softened
3/4 cup apple butter
1 egg
1 package (11 ounce) caramels, unwrapped
2 tablespoons butter
3 tablespoons apple butter
2/3 cup walnuts, chopped
2/3 cup flaked coconut, sweetened
2 tablespoons butter, melted

Preparation Time: 25 minutes

Cook Time: 38 minutes

Preheat the oven to 350 degrees.

Grease a 13x9-inch baking pan.

In a bowl, beat together the dry cake mix and 1/2 cup of softened butter with an electric mixer on low speed until the mixture is crumbly. Spoon out one cup of mixture into a medium bowl and set aside.

To the remaining mixture, add 3/4 cup of apple butter and the egg. Beat on medium speed until smooth and creamy.

Spread evenly into the pan.

Bake for 20 minutes or until starting to brown and the top is set.

Meanwhile, place the unwrapped caramels, two tablespoons of butter and three tablespoons of apple butter in a microwaveable bowl. Microwave on high for 3 to 4 minutes, stirring every 30 seconds until smooth and melted.

Pour the caramel mixture evenly over the baked crust. (If the caramel has cooled and set, microwave for 1 minute until it is very soft and pourable.)

In a bowl, combine the walnuts, coconut and two tablespoons of melted butter with the reserved cake mix mixture. Mix until crumbly.

Break up and sprinkle the topping evenly over the caramel. Some caramel will show through.

Bake for 16 to 18 minutes or until the topping is starting to brown.

Cool completely before cutting into bars.

Per Serving (excluding unknown items): 191 Calories; 10g Fat (48.0% calories from fat); 2g Protein; 23g Carbohydrate; 1g Dietary Fiber; 25mg Cholesterol; 203mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 2 Fat; 1 1/2 Other Carbohydrates.