THE J.M. SMUCKER Co

Caramel Apple Magic Bars

Prep Time	Cook Time	Serves	Difficulty
25 mins	1 hr	36	N/A

Ingredients

- 2 cups (500 mL) **Robin Hood®** Oats, any type

  Robin Hood® Quick Oats

- 1 3/4 cups (425 mL) brown sugar
- 1 1/2 cups (375 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) baking powder
- 1/2 tsp (2 mL) baking soda
- 1 cup (250 mL) butter
- 1 egg, beaten
- 3/4 cup (175 mL) **HERSHEY'S CHIPITS** Pure Semi-Sweet Chocolate Chips
- 3/4 cup (175 mL) **HERSHEY'S CHIPITS** Cream Cheese Flavoured Chips, optional
- 1 can **Eagle Brand®** Dulce de Leche Caramel Flavoured Sauce
- 2 cups (500 mL) apples, peeled and thinly sliced
- 1/2 tsp (2 mL) cinnamon
- 1/2 cup (125 mL) toasted pecan pieces
- 3/4 cup (175 mL) **HERSHEY'S CHIPITS** Butterscotch Chips

Directions

Step 1:

Preheat oven to 350°F (175°C). Grease a 9" x 13" (3 L) pan and line with parchment paper.

Step 2:

Combine first 5 ingredients in large mixing bowl. Cut in butter with pastry blender or two knives until mixture resembles coarse crumbs. Remove 1 1/2 cups (375 mL) of crumbs, add semi-sweet chocolate chips and cream cheese flavoured chips (optional), and reserve for topping.

Step 3:

Add egg to remaining crumbs in large bowl. Press into bottom of prepared pan.

Step 4:

Bake in preheated oven, 15 minutes. Meanwhile, combine apples and cinnamon in medium bowl. Set aside.

Step 5:

Remove crust from oven and top with caramel flavoured syrup, apple mixture, pecans and butterscotch chips. Sprinkle reserved crumb mixture over filling. Return to oven. Bake 40-45 minutes or until golden and bubbling. Remove from oven, cool on wire rack, cut into squares.

Images

