



Caramel Apple Crumble Bars

1 package (18.25 oz.) yellow cake mix
1 ¼ cups quick or old fashioned oats
½ cup butter or margarine, chilled
1 egg
4 tart apples
¾ c. packed brown sugar
½ c. pecans, chopped
½ c. caramel topping

Preheat oven to 375. Spray a 13 x 9 pan with cooking spray. Combine cake mix & oats. Cut butter into cake mixture until it resembles coarse crumbs. Reserve 1 cup for topping. Add egg to remaining mixture & mix until well blended. Press onto bottom of prepared pan.

Peel, core & slice apples. Combine apples, brown sugar & pecans; toss lightly. Layer apple mixture over crust; sprinkle with reserved crumb mixture.

Bake 30-35 minutes or until apples are tender & topping is golden brown. Drizzle with caramel sauce.