



Caramel Apple Crumble Bars

- 1 package yellow cake mix
- 1 ¼ cups quick oats
- ½ cup butter or margarine, chilled
- 1 egg
- 4 Granny Smith Apples - peeled, cored and sliced
- ¾ cup packed brown sugar
- ¼ cup chopped pecans
- ½ cup caramel ice cream topping

Spray 9x13 pan with Pam. Cut butter into cake mixture until coarse crumbs form. Reserve 1-cup crumb mixture for topping; set aside. Mix egg with remaining crumb mixture. Press into bottom of pan. Combine apples, brown sugar and pecans; toss lightly. Layer apple mixture over crust; sprinkle with reserved crumb mixture. Bake at 375 degrees for 30 -35 minutes until apples are tender and topping is golden brown. Drizzle with caramel topping.



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