

White Chocolate Caramel Bar

Oven 350 9x13 pan

1 box yellow cake mix
1/2 cup vegetable oil
1/4 cup water
2 eggs

1/2 cup butterscotch caramel topping
(make sure look for butterscotch caramel) ~ 17oz jar.

1 package (16 oz or 18 oz) ready to bake. White chunk macadamia nut cookies

In large bowl, beat cake mix, oil, water, and eggs with electric mixer till smooth.
Spread in greased 9x13 pan. Bake for 18 to 22 min till golden brown.

1 cup caramel put into microwave for 15 second or until warm - parable! Lightly drizzle over crust. Crumble cookies over crust. Bake 18 to 23 min longer or golden brown.

Cool completely, about one hour for Bar.

HIGH ALTITUDE follows all steps - bake 20 to 25 min crusts and 24 to 28 min caramel/cookies.

Tips

it's perfect for family picnic, potluck, parties and other.
CAUTION it's will out in a second!

Michi DeMarrais
ASL Silent Chef
www.deafnewspaper.com
michi@aslmail.com