

Cranberry and Caramel Date Bars

Makes 24 bars.

Ingredients

- 1-1/2 cups cranberries (okay if frozen)
- 2 tablespoons sugar (sprinkled over cranberries)
- 2 cups all-purpose flour
- 2 cups oatmeal
- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup butter or margarine, melted
- 1-1/2 cups dates, chopped
- 3/4 cup chopped walnuts or pecans (toasted, if desired)
- 1 cup caramel ice cream topping
- 1/3 cup all-purpose flour

Preheat oven to 350°F. In bowl, combine cranberries and 2 tablespoons sugar. In separate bowl, combine 2 cups flour, oats, granulated sugar, brown sugar, baking soda, and salt. Add melted butter; mix well. Reserve 1 cup crumb mixture for topping; press remainder firmly on bottom of 13 x 9 inch baking pan. Bake 15 minutes.

Sprinkle dates, walnuts and cranberries over crust. Mix caramel topping and remaining 1/3 cup flour; spoon over fruit and nuts. Top with reserved crumb mixture. Bake 20-25 minutes or until lightly brown. Cool. Cut into bars.