Contest Corner

Fame And Fortune Could Be Just One Recipe Away

(NAPSA)—It takes just one simple recipe idea and you could become a millionaire. The 43rd Pillsbury Bake-Off® Contest is open for entries. Entry deadline is April 22, 2007. For more details and to enter, visit bakeoff.yahoo.com.

This recipe example from the 18th Bake-Off® Contest fits the Sweet Treats category. These bars pair caramel ice cream topping and chocolate in a chewy filling on an oatmeal-brown sugar crust.

Oatmeal Carmelitas

Base:
- 2 cups Pillsbury BEST® All Purpose Flour or All Purpose Unbleached Flour
- 2 cups quick-cooking oats
- 1½ cups packed Domino® or C&H® Brown Sugar
- 1¼ cups LAND O LAKES® Butter, softened
- 1 teaspoon baking soda
- ½ teaspoon salt

Filling:
- 1 jar (12.25 oz.) SMUCKER'S® Caramel Ice Cream Topping (1 cup)
- 3 tablespoons Pillsbury BEST® All Purpose Flour or All Purpose Unbleached Flour
- 1 cup semisweet chocolate chips (6 oz.)
- ½ cup Fisher® Chef's Naturals® Chopped Nuts

Heat oven to 350° F. Grease 13x9-inch pan with shortening, or spray with CRISCO® Original No-Stick Cooking Spray. In large bowl, beat base ingredients with electric mixer on low speed until crumbly. Reserve half of mixture (about 3 cups) for topping. Press remaining mixture in bottom of pan.

Bake 10 minutes. Meanwhile, in small bowl, combine caramel topping and 3 tablespoons flour.

Sprinkle chocolate chips and nuts over partially baked base. Drizzle evenly with caramel mixture; sprinkle with reserved crumb mixture.

Bake 18 to 22 minutes or until golden brown. Cool completely in pan, about 1 hour. Refrigerate 1 hour or until filling is set. Cut into 6 rows by 6 rows. Store in tightly covered container.

36 bars