



## Butterscotch Bars

READY IN



115 min.

SERVINGS



16

CALORIES



180 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- ☐ 0.8 cup mrs richardson's butterscotch caramel sauce (from 17-oz jar)
- ☐ 1 box cake mix
- ☐ 0.3 cup butter softened
- ☐ 1 eggs
- ☐ 0.3 teaspoon sea salt

## Equipment

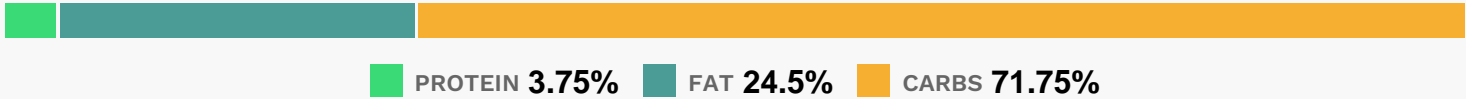
- ☐ bowl
- ☐ frying pan

- ☐ oven
- ☐ knife
- ☐ plastic wrap
- ☐ measuring cup

## Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). In small bowl or 2-cup measuring cup, mix topping and 1 tablespoon of the dry cake mix. In large bowl, stir together remaining dry cake mix, the butter and egg, using fork, until crumbly. Reserve 1 cup crumb mixture. Using a piece of plastic wrap on crumb mixture, press remaining mixture in bottom and 1/2 inch up sides of ungreased 9-inch square pan; remove wrap.
- ☐ Bake 12 minutes.
- ☐ Pour topping over crust to within 3/4 inch of edge.
- ☐ Sprinkle with reserved 1 cup crumb mixture.
- ☐ Bake 22 to 26 minutes or until light golden brown. Cool 10 minutes; loosen edges of crust with knife. Cool completely, about 50 minutes.
- ☐ Sprinkle with coarse salt. For bars, cut into 4 rows by 4 rows. Store covered.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:2.9299999870684%

## Nutrients (% of daily need)

Calories: 179.73kcal (8.99%), Fat: 4.97g (7.64%), Saturated Fat: 1.4g (8.75%), Carbohydrates: 32.73g (10.91%), Net Carbohydrates: 32.34g (11.76%), Sugar: 20.04g (22.26%), Cholesterol: 10.23mg (3.41%), Sodium: 356.2mg (15.49%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.71g (3.43%), Phosphorus: 110.83mg (11.08%), Calcium: 76.35mg (7.64%), Folate: 23.52µg (5.88%), Vitamin B2: 0.09mg (5.23%), Vitamin B1: 0.08mg (5.08%), Iron: 0.72mg (4%), Vitamin A: 193.55IU (3.87%), Vitamin B3: 0.75mg (3.76%), Manganese: 0.07mg (3.39%), Vitamin E: 0.48mg (3.19%), Selenium: 1.95µg (2.79%), Vitamin B5: 0.18mg (1.8%), Fiber: 0.39g (1.55%), Vitamin B6: 0.03mg (1.5%), Vitamin B12: 0.08µg (1.34%), Copper: 0.03mg (1.26%), Magnesium: 4.23mg (1.06%)