

## Caramel-Cashew Cake Bars Recipe

### Ingredients

3/4 cup all-purpose flour  
1/2 cup sugar  
1/2 cup packed brown sugar  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
2 eggs  
1/2 cup salted cashews, chopped  
CASHEW TOPPING:  
1/2 cup salted cashews, chopped  
1/4 cup packed brown sugar  
2 tablespoons butter, melted  
4-1/2 teaspoons heavy whipping cream



### Directions

In a large bowl, combine the flour, sugars, baking powder and salt. Beat in the eggs just until combined. Fold in the cashews. Spread into a greased 8-in. square baking dish. Bake at 350° for 20-25 minutes or until top springs back when lightly touched. In a small bowl, combine the topping ingredients. Spread over cake. Broil for 1-2 minutes or until bubbly and lightly browned. Cut into bars while warm. Cool on a wire rack. Yield: 16 bars.