

Caramel Chocolate Oatmeal Bars



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Recipe by: Laura Vitale

Makes 16 bars

Prep Time: 20 minutes

Cook Time: 45 minutes

Ingredients

__ 3/4 Cup of Unsalted Butter, at room temperature

__ 1/4 cup of Cream Cheese, at room temperature

__ 1-1/4 Cups of All Purpose Flour

__ 1 cup of Quick Cooking Oats

__ 3/4 Cup of Brown Sugar

__ 1/4 tsp of Salt

__ 2 tsp of Vanilla Extract

For the Filling:

__ 1 12oz jar of Caramel

__ 1 Tbsp of All Purpose Flour

__ 3/4 cup of Semisweet Chocolate Chips

1) Preheat your oven to 350 degrees. Line a 9x9 baking pan with parchment paper and spray with non stick spray, set aside.

2) In the bowl of a standing mixer fitted with a paddle attachment, cream together the butter, sugar and cream cheese, add the vanilla and mix until well combined.

3) Add the flour, oats and salt and mix just until combined.

4) Take about 1/2 cup of the dough mixture and set aside.

5) Take the remaining dough and press it in the pan, bake for about 15 to 20 minutes or until the edges are lightly golden.

6) Mix together the caramel and flour and spread it evenly over the pre-baked crust, sprinkle the chocolate chips over the top and dot the remaining dough over it.

7) Pop it back in the oven for another 15 to 20 minutes or until the top is lightly golden.

8) Allow them come to room temperature, then lift them out of the pan (you might have to run a knife around the edges) place them on a wire rack and pop them in the fridge for around an hour to set.

9) Cut into desired size and serve!

