

Carmelitas

Ingredients

32 caramel squares, unwrapped
1/2 cup heavy cream
3/4 cup butter, melted
3/4 cup brown sugar, packed
1 cup flour
1 cup rolled oats
1 teaspoon baking soda
6 ounces semisweet chocolate chips

Directions

- Combine caramels and cream in a small saucepan over low heat.
- Stir until completely smooth; set aside.
- In a separate bowl, combine melted butter, brown sugar, flour, oats, and baking soda.
- Pat half of the oatmeal mixture into the bottom of an 8x8" pan.
- Bake at 350 degrees for 10 minutes.
- Remove pan from oven and sprinkle chocolate chips over crust.
- Pour caramel mixture over chocolate chips.
- Crumble remaining oatmeal mixture over caramel.
- Return to oven and bake an additional 15-20 minutes, until the edges are lightly browned.
- Remove from oven and cool completely before cutting.