

# Cappuccino Caramel Oat Bars



## Ingredients

### Bars

- 3 cups Quaker® Oats (quick or old fashioned, uncooked)
- 2 ½ cups all-purpose flour
- 1 ½ cups chopped pecans, divided
- 1 tsp baking soda
- 1/4 tsp salt
- 2 cups firmly packed brown sugar
- 1/2 lb (2 sticks) butter or margarine, softened
- 2 large eggs
- 1 tbsp instant coffee powder or instant espresso coffee
- 2 tsp vanilla
- 3/4 cup spoonable caramel ice cream topping

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	20-25 min	40 min	48

## Made with



## How to make it

1. Heat oven to 350°F.
2. Lightly grease 15 x 10-inch jelly roll pan.
3. In large bowl, combine oats, flour, 1 cup pecans, baking soda and salt; mix well.
4. Set aside.
5. In large bowl, beat sugar and butter with electric mixer until creamy.
6. In small bowl, whisk eggs with coffee powder and vanilla until well blended.
7. Add to butter mixture; continue beating until light and fluffy.
8. Stir in oat mixture; mix well. (Dough will be very thick.)
9. Reserve 2 cups for topping; set aside.

Quaker® Oats-Old Fashioned

10. Using lightly floured hands, press remaining oat mixture evenly onto bottom of pan.
11. Spread caramel topping evenly over crust to within 1/4 inch from edges.
12. Drop spoonfuls of reserved dough over caramel topping; sprinkle with remaining 1/2 cup pecans.
13. Bake 20 to 25 minutes or until center feels firm when lightly touched. (Do not overbake.)
14. Cool completely in pan on wire rack.
15. Cut into bars or other shapes.
16. Store tightly covered.