

Caramel Oatmeal Bars with White Chocolate Chips



Ingredients

Crust

- 2 cups all-purpose flour
- 1 ½ cups firmly packed brown sugar
- 1 ¼ cups butter or margarine, softened
- 1 tsp baking soda
- 1/2 tsp salt
- 2 cups Quaker® Oats-Quick 1-Minute Oats, uncooked

Filling

- 2 cups (12 oz pkg) white chocolate chips
- 1/2 cup chopped nuts
- 1 cup caramel or butterscotch caramel fudge topping
- 3 tbsp all-purpose flour

How to make it

1. Heat oven to 350°F.
2. Grease 13 x 9-inch metal baking pan.
3. For crust, beat flour, sugar, butter, baking soda and salt in large bowl with electric mixer until crumbly.
4. Beat in oats on low speed just until combined.
5. Press half of mixture (about 2 ½ cups) into bottom of baking pan.
6. Bake 10 minutes.
7. Cool in pan for 2 minutes.
8. For filling, sprinkle chips and nuts over crust.
9. Blend caramel topping with flour.
10. Drizzle over morsels and nuts.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30 min	40 min	36

Made with



Quaker® Oats-Quick 1-Minute Oats

11. Crumble remaining oat mixture over nuts.
12. Bake 18 to 22 minutes or until golden brown.
13. Cool completely in pan on wire rack.
14. Cut into bars.