



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30 min	40 min	8-10

Made with



# Caramel Oatmeal Bars

Quaker® Oats-Old Fashioned

## Ingredients

- 3/4 cup packed brown sugar
- 1 cup King Arthur White Wheat Flour (You can use whatever flour you prefer – this is what I like)
- 1 cup Quaker® Oats-Old Fashioned
- 1 tsp baking soda
- 14 oz bag of caramel squares – unwrapped
- 1/2 cup heavy whipping cream
- 6 oz milk chocolate chips
- 1 ½ tbsp sticks of butter – melted (3/4 cup – don't use substitutes)

## How to make it

1. In a medium mixing bowl, combine the melted butter, brown sugar, flour, oats and baking soda.
2. Pat half of the oatmeal mixture into the bottom of an 8x8 baking pan.
3. Bake at 350°F for 10 minutes.
4. Meanwhile, place unwrapped caramels and whipping cream in a heavy saucepan and melt over medium-low heat. Stirring frequently.
5. When smooth, set aside.
6. When oat mixture has finished cooking, remove from the oven.
7. Sprinkle with chocolate chips, pour caramel sauce over the top, and finally sprinkle with the remaining oatmeal mixture.
8. Bake at 350°F for 18-20 minutes – until edges begin to brown.
9. Cool completely before serving.