

# Chocolate Carmelita Bars

## Ingredients

- 1  $\frac{3}{4}$  cups Quaker® Oats (quick or old fashioned, uncooked)
- 1  $\frac{1}{2}$  cups all-purpose flour
- $\frac{3}{4}$  cup firmly packed brown sugar
- $\frac{3}{4}$  cup butter flavor or regular crisco, melted
- $\frac{1}{2}$  tsp baking soda
- $\frac{1}{4}$  tsp salt (optional)
- 1 cup chopped nuts
- 1 cup (6 oz) semi-sweet chocolate pieces
- $\frac{1}{4}$  cup all-purpose flour

## How to make it

1. Heat oven to 350°F.
2. Grease 13 x 9-inch baking pan.
3. Combine first seven ingredients; mix well.
4. Reserve 1 cup; press remaining onto bottom of prepared pan.
5. Bake 10 to 12 minutes or until light brown; cool 10 minutes.
6. Top with nuts and chocolate pieces.
7. Mix caramel topping and  $\frac{1}{4}$  cup flour until smooth; drizzle over chocolate pieces to within  $\frac{1}{4}$ -inch of pan edges.
8. Sprinkle with reserved oat mixture.
9. Bake additional 18 to 22 minutes or until golden brown.
10. Cool completely.



PREP  
TIME  
15 min



COOK  
TIME  
30 min



TOTAL  
TIME  
45 min



SERVINGS  
32

## Made with



**Quaker® Oats-Old Fashioned**