

Foster's Body & Paint

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Easy Oatmeal Caramel Bars

Ingredients:

- *1 roll (16.5 oz) Pillsbury refrigerated chocolate chip cookies
- *1 cup quick-cooking oats
- *Dash salt, if desired
- *2/3 cup caramel topping
- *5 tbsp all purpose flour
- *1 tsp vanilla
- *3/4 cup chopped walnuts
- *1 cup semisweet chocolate chips (6 oz)



Preparations:

- 1.) Heat oven to 350 degrees. In large bowl, break up cookie dough. Stir on knead in oats and salt. Reserve $\frac{1}{2}$ cup dough for topping; press remaining dough in ungreased 9-inch square pan.
- 2.) Bake 10 to 12 minutes or until dough puffs and appears dry. Meanwhile, in small bowl, mix caramel topping, flour and vanilla until well blended.
- 3.) Sprinkle walnuts and chocolate chips evenly over crust; drizzle with caramel mixture. Crumble reserved $\frac{1}{2}$ cup dough mixture over caramel.
- 4.) Bake 20 to 25 minutes longer or until golden brown. Cool 10 minutes. Run knife around sides of pan to loosen. Cool completely, about 1 $\frac{1}{2}$ hours. Cut into 4 rows by 4 rows.

