

Oatmeal Carmelitas

From Sylvia Sproed

Crust

1 cup flour
1 $\frac{3}{4}$ cup rolled oats
 $\frac{3}{4}$ cup firmly packed brown sugar
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{4}$ teaspoon salt
 $\frac{3}{4}$ cup soft butter

In large mixer bowl, combine all of the crust ingredients. Blend well to form crumbs. Press half of the crumbs into the bottom of an 8 x 11 or 9 inch square pan. Bake at 350 for 10 minutes. Remove from oven.

Filling

1 cup chocolate chips (6 oz.) or more, if you want to almost cover the crust.
 $\frac{1}{2}$ cup chopped pecans or walnuts
 $\frac{3}{4}$ cup caramel ice cream topping (I use a 12 oz. jar of Smuckers)

Sprinkle with chocolate chips and nuts. Drizzle topping over these. Sprinkle with the remaining crust crumbs. Pat down slightly. Bake at 350 degrees for 15-20 minutes or until golden brown. Chill 1-2 hours. Cut into bars. Makes 24 bars.

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