

SALTED CARAMEL CHOCOLATE BARS

INGREDIENTS

1 1/2 cups All Purpose Flour
1 1/2 cups Quick Cooking Oats
1 1/4 cups Light Brown Sugar
1 cup Butter, melted
1/2 teaspoons Cinnamon
1 teaspoons Baking Soda
1 1/4 cup Semi-Sweet Chocolate Chips
1 19 oz jar of Butterscotch Caramel topping
6 tablespoons Flour
1/4 tsp Coarse Kosher Salt or Coarse Sea Salt

DIRECTIONS

Preheat oven to 350F/180C, grease a 9x13 baking dish with cooking spray (make sure you get the sides too). Combine flour, oats, sugar, butter, cinnamon and baking soda in a large mixing bowl. Press half of the flour and mixture into the baking dish, bake for 20 minutes.

Pour caramel topping into a medium size bowl and stir in the 6 Tbs. of flour. Pull baking dish from oven, sprinkle chocolate chips over warm crust, and pour thickened caramel evenly over the chocolate chips (You can use an offset spatula to help spread the caramel). Sprinkle the coarse salt over the caramel topping.

Crumble the rest of the crust mixture evenly over the caramel topping. You can gently pat the crumbly crust - but do not press down. Bake for another 20 minutes.

Let cool completely and then cut into bars. If you wish - you can sprinkle an additional tiny pinch of coarse salt on top of the crust before it cools completely.