



# Cappuccino Caramel Oat Bars



**SERVINGS**

48



**COOKING TIME**

20-25 min

Add a jolt of espresso to dessert or snack time with make ahead Cappuccino Caramel Oat Bars. This baked good is a perfect recipe to entertain with year-round. Whether you're a coffee lover or looking for a decadent and untraditional treat, this recipe is a must try.

## Ingredients

### Bars

- 3 cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 2 ½ cups all-purpose flour
- 1 ½ cups chopped pecans, divided
- 1 tsp baking soda
- 1/4 tsp salt
- 2 cups firmly packed brown sugar
- 1/2 lb (2 sticks) butter or margarine, softened
- 2 large eggs
- 1 tbsp instant coffee powder or instant espresso coffee
- 2 tsp vanilla
- 3/4 cup spoonable caramel ice cream topping

## Cooking Instructions

1. Heat oven to 350°F.
2. Lightly grease 15 x 10-inch jelly roll pan.
3. In large bowl, combine oats, flour, 1 cup pecans, baking soda and salt; mix well.
4. Set aside.
5. In large bowl, beat sugar and butter with electric mixer until creamy.
6. In small bowl, whisk eggs with coffee powder and vanilla until well blended.
7. Add to butter mixture; continue beating until light and fluffy.

8. Stir in oat mixture; mix well. (Dough will be very thick.)
9. Reserve 2 cups for topping; set aside.
10. Using lightly floured hands, press remaining oat mixture evenly onto bottom of pan.
11. Spread caramel topping evenly over crust to within 1/4 inch from edges.
12. Drop spoonfuls of reserved dough over caramel topping; sprinkle with remaining 1/2 cup pecans.
13. Bake 20 to 25 minutes or until center feels firm when lightly touched. (Do not overbake.)
14. Cool completely in pan on wire rack.
15. Cut into bars or other shapes.
16. Store tightly covered.