



# Caramel Oatmeal Chewies



**SERVINGS**

30



**COOKING TIME**

30 min

Caramel Oatmeal Chewies are the perfect combination of wholesome oats and buttery caramel. This recipe is both rich and decadent and a great dessert option for any occasion. Thick, soft and chewy, these can be made ahead and served at parties.

## Ingredients

- 1  $\frac{3}{4}$  cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1  $\frac{3}{4}$  cups all-purpose flour, divided
- $\frac{3}{4}$  cup firmly packed brown sugar
- $\frac{1}{2}$  tsp baking soda
- $\frac{1}{4}$  tsp salt (optional)
- 12 tbsp butter or margarine, melted
- 2 cups (12 oz pkg) semi-sweet chocolate chips
- 1 cup chopped nuts
- 1 cup caramel ice cream topping

## Cooking Instructions

1. Heat oven to 350°F.
2. Grease bottom of 13x9-inch metal baking pan.
3. In large bowl, combine oats, 1  $\frac{1}{2}$  cups flour, sugar, baking soda and salt.
4. Stir in butter; mix well.
5. Reserve 1 cup oat mixture; press remaining oat mixture onto bottom of baking pan.
6. Bake 12 to 15 minutes or until golden brown.
7. Sprinkle with chips and nuts.
8. Mix caramel topping with remaining flour in small bowl; drizzle over nuts to within  $\frac{1}{4}$  inch of pan edges.
9. Sprinkle with reserved oat mixture.
10. Continue baking 18 to 22 minutes or until golden brown.

11. Cool in pan on wire rack; refrigerate until firm.
12. Cut into bars.