



Chocolate Carmelita Bars



SERVINGS



COOKING TIME

32

30 min

Who can resist the perfect combination of chocolate, caramel, and nuts? Chocolate Carmelita Bars are a treat you can enjoy year-round and for any occasion. Whether it's a special occasion or just a mid-week treat, these bars will hit the spot.

Ingredients

- 1 $\frac{3}{4}$ cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 $\frac{1}{2}$ cups all-purpose flour
- $\frac{3}{4}$ cup firmly packed brown sugar
- $\frac{3}{4}$ cup butter flavor or regular crisco, melted
- $\frac{1}{2}$ tsp baking soda
- $\frac{1}{4}$ tsp salt (optional)
- 1 cup chopped nuts
- 1 cup (6 oz) semi-sweet chocolate pieces
- $\frac{1}{4}$ cup all-purpose flour

Cooking Instructions

1. Heat oven to 350°F.
2. Grease 13 x 9-inch baking pan.
3. Combine first seven ingredients; mix well.
4. Reserve 1 cup; press remaining onto bottom of prepared pan.
5. Bake 10 to 12 minutes or until light brown; cool 10 minutes.
6. Top with nuts and chocolate pieces.
7. Mix caramel topping and $\frac{1}{4}$ cup flour until smooth; drizzle over chocolate pieces to within $\frac{1}{4}$ -inch of pan edges.
8. Sprinkle with reserved oat mixture.
9. Bake additional 18 to 22 minutes or until golden brown.
10. Cool completely.