

Chocolate Caramel Oat Bars

Makes 9 squares



Ingredients

1 ½ sticks of unsalted butter, melted and cooled
¾ cup of brown sugar
1 cup of oats
1 cup of flour
1 teaspoon of baking soda
1 teaspoon of vanilla extract
A pinch of salt
Caramel sauce
Chocolate chips

Steps

1. Preheat oven to 350°F. Cut a piece of parchment paper to fit the bottom of an 8" x 8" square baking dish pan leaving an overhang on two sides.
2. Mix together the butter, brown sugar, oats, flour, baking soda, salt and vanilla using a spatula. Make sure there are no chunks.
3. Scoop ¾ of the mixture into your baking dish and flatten it out evenly. Bake for 10-15 minutes, until golden brown.
4. Let it cool for 10 minutes before drizzling on caramel sauce and sprinkling on chocolate chips in your preferred amount. Optional: add a pinch of sea salt to the caramel.
5. Sprinkle the remaining ¼ of your mixture on top of the caramel and chocolate chips, almost like a crumble. Bake for an additional 10 minutes, or until golden brown.
6. Lift the bar out of the baking dish using the overhang of parchment paper. Cut into squares and serve warm or cold.