

Halle Recipes

Oatmeal Cookie Bars (Carmelitas)

by Cristeen Halle

SERVES

9x13 Pan

Ingredients

- 2 Cups- Flour
- 2 Cups- Quick Oats
- 1 1/2 Cups- Brown Sugar
- 1 tsp- Baking Soda
- 1 1/2 Cups- Cold Margarine
- Chocolate Chips
- 1/2 Cup Flour
- 1/2 Cup Caramel (Mrs Richardson's is the best)

Method

1. Preheat to 350. Combine flour, oats, brown sugar, and baking soda.
2. Cut in the margarine with a pastry blender.
3. When well blended, press 1/2 the mixture into pan and bake for 15 min.
4. While that is cooking, combine caramel and flour and stir into a thick mixture (this will take elbow grease to stir!).
5. Pull cookie pan out of oven and sprinkle chocolate chips on top and pour the flour/caramel over the chocolate chips.

6. Add remaining oatmeal cookie mixture on top of the pan. Place back in the oven and bake for 18-20 minutes or until brown.
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