

BINGE BARS

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Ingredients

- 1 cup butter
- 1 cup brown sugar
- 1 1/4 cup flour
- 1 cup old fashioned oats
- 1 tsp baking soda
- 1/2 tsp salt
- 1 13oz caramels, unwrapped
- 3 Tablespoon heavy cream
- 3 Tablespoon butter
- 1 12oz package milk chocolate chips (we love the bigger ones by Guittard)

Instructions

1. Mix 1 Cup butter, brown sugar, flour, oats, soda and salt, in a medium size bowl or heavy duty electric mixer. In a greased 9x13 pan, press 3/4 of the cookie dough like mixture onto the bottom evenly. Bake at 350 degrees for about 15 min or until lightly browned. Do not overbake.
2. While the crust is baking, melt the remaining 3 Tablespoon butter with the cream and caramels over very low heat. Be extra careful and stir constantly as this can burn easily. Cook just until everything is melted and smooth. Pour melted mixture over the baked crust. Sprinkle the chocolate chips over the caramel mixture. Then crumble as evenly as you can the rest of the dough. Bake at the same 350 temperature for another 15 min. Let them cool completely before cutting into bars!