

GUASTELLO'S VILLAGE MARKET

Toll House Caramel Bars

Makes about 2 ½ dozen bars

Ingredients

2 1/3 cups all-purpose flour, divided
2 cups old fashioned oats
1 cup packed brown sugar
1 teaspoon baking soda
1/4 teaspoon salt
1 cup butter, melted
2 cups Nestle semi-sweet chocolate chips (12 oz. package)
1 1/2 cups chopped walnuts
1 (12 1/4 ounce) jar caramel ice cream topping (I like Sander's)

Instructions:

Preheat oven to 350 degrees.

Combine 2 cups flour, oats, brown sugar, baking soda and salt in a large bowl. Stir in butter. Reserve 1 cup press remaining mixture into ungreased 13 x 9 inch baking pan.

Bake for 15 minutes or until lightly browned. Remove from oven. Sprinkle with chocolate chips and walnuts.

Combine caramel topping and remaining 1/3 cup flour; drizzle over base. Sprinkle with reserved crumb mixture. Bake for 20 to 25 minutes or until lightly browned.

Cool in pan on wire rack.

Credit: food.com