

DARCI HANNAH'S KITCHEN



RECIPE FROM
MURDER AT THE CAMPFIRE COOKOUT



Caramelita Camp Bars

PREP TIME: 15 MIN

COOK TIME: 30 MIN

MAKES ONE 9 X 13 PAN

Ingredients

1 ½ cups all-purpose flour
3 cups rolled oats
1 cup light brown sugar
1 teaspoon baking soda
½ teaspoon salt
1 cup (2 sticks) unsalted butter, melted
1¼ cups semi-sweet chocolate chips
1¼ cups chopped walnuts
1 cup caramel ice cream topping
¼ cup flour to stir into the caramel ice cream topping

Directions

1. Preheat oven to 350 °F.
2. Stir the ¼ cup of flour into the caramel topping and set aside.
3. In a large bowl, mix 1 ½ cups of flour, oats, brown sugar, baking soda, and salt. Add melted butter and stir until the mixture is moist. Line a 9 x 13 pan with parchment paper or grease well. Press half the oat mixture into the bottom of the pan and bake for 10 minutes.
4. Remove the pan from the oven and sprinkle it with the chocolate chips and the chopped walnuts. Drizzle the caramel topping over it and. Top with remaining oat mixture. Bake for an additional 20 to 25 minutes or until done. Enjoy!