

Carmelitas

crust and topping

2 cups flour

1 1/2 cups quick-cooking oats

1 cup brown sugar

1 t. soda

1/2 t. salt

2 sticks Pa. Preferred unsalted butter - Beaver Meadow Brand softened

Filling:

1 1/2 cups caramel, cut in small chunks

2 T. Pa Preferred milk - Ritchey's Brand

1 cup chocolate chips

1 1/2 cups chopped pecans toasted

Preheat oven to 350°. Grease a 9" x 13" pan. Combine the flour, oats, sugar, soda and salt. Add butter and mix until crumbly. Transfer half of crumb mixture into pan and press evenly to form crust. Bake for 10 minutes. Let it cool for 10 minutes. Make the filling by melting the caramel and milk over low heat or in microwave, stirring to combine. Pour caramel onto crust and spread. Allow to cool until set, about 20 to 30 minutes. Sprinkle chocolate chips and toasted pecans over caramel layer, then top with rest of crumb mixture. Bake bars for 25 to 30 minutes until crust is light brown and caramel is bubbling around edges. Loosen edges and let cool. Cut into bars. To toast nuts spread on pan and toast for 5 minutes at 350°, stir and bake for 3 more minutes until shiny. Let cool.