

## Oatmeal Caramel Chocolate Bar

1 (14-oz) package caramels  
½ cup milk  
2 cups all-purpose flour  
2 cups regular oats, uncooked  
1 ½ cups firmly packed brown sugar  
1 teaspoon baking soda  
1 egg, slightly beaten  
1 cup butter, softened  
1 (12-oz) package semisweet chocolate chips

Cook caramels in a saucepan over low heat, stirring each minute, until caramels melt. After caramels melt entirely, combine milk with caramel until it reaches a smooth consistency. Set mixture aside.

Combine flour, oats, sugar, baking soda and salt. Melt butter to a liquid consistency. Slightly beat egg and mix with melted butter. Then mixed in with combined flour, oats, sugar, baking soda and salt until mixture is crumbly.

Line 13- x 9- x 2-inch baking pan with wax paper on the bottom and grease the sides.

Press half of the crumb mixture on the bottom as your crust. Bake at 350° for 10 minutes. Immediately upon removing crust from oven, sprinkle with chocolate chips, then pour caramel mixture evenly on top followed by sprinkling remaining crumbs.

Bake at 350° for 23 minutes. Refrigerate for at least 8 hours.

Set bars out within room temperature for 45 minutes before cutting.

