

GRANDMA COY'S CARAMEL CHOCOLATE BARS

From Elizabeth at OhioThoughtsBlog

Ingredients:

42 caramels
5 tablespoon sweetened condensed milk
1 cup flour
1 cup oatmeal
 $\frac{3}{4}$ cup brown sugar
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{3}{4}$ cup butter, melted
1 cup semi-sweet chocolate chips
 $\frac{1}{2}$ cup pecans, chopped

Directions:

In a mixing bowl stir together flour, oatmeal, sugar, baking soda and butter.
Set aside.

Cut caramels into pieces and melt in milk over low heat. Keep on low to keep melted and set aside.

Place $\frac{1}{2}$ of the crumb mixture into 9 x 13 baking dish. Bake for 8 minutes at 350 degrees. Remove from oven and while hot, sprinkle chocolate chips and nuts on crust.

Pour melted caramel mixture over chocolate chips and nuts. Cover top with remaining crumb mixture.

Bake an additional 15 minutes or until lightly browned and a little bubbly.
Cool before cutting. Cut into bars.

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