



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

CARMELITAS

2 cups all-purpose flour

½ teaspoon salt

2 cups quick cooking oats

FILLING:

1 ½ cups packed brown sugar

1 (12.25 oz) jar caramel ice cream topping

1 ¼ cups unsalted butter, softened

3 tablespoons all-purpose flour

1 teaspoon baking soda

1 cup semi-sweet chocolate chips

1. Preheat the oven to 350 degrees F. Line a 9"x13" baking pan with parchment paper or spray with nonstick cooking spray.
2. In the bowl of a stand mixer, combine the flour, oats, brown sugar, butter, baking soda and salt. Mix at low speed until the mixture is crumbly.
3. Reserve 3 cups of the crust mixture. Press the remaining mixture firmly into the bottom of the prepared pan. Bake in the preheated oven for 10 minutes.
4. While the crust is baking, combine the caramel and flour and stir until smooth.
5. Remove the crust from the oven and sprinkle the chocolate chips over the top. Drizzle evenly with the caramel mixture. Sprinkle the reserved crust mixture evenly over the top.
6. Return the pan to the oven and bake for an additional 18-22 minutes, or until golden brown. Remove from the oven and allow to cool for 1 hour, then transfer to the refrigerator to set the filling for 1 to 2 hours.
7. Cut into bars and serve.