

Here's what's cookin' Caramelita Oatmeal Bars Serves 24-30  
2" squares

Recipe from the kitchen of

Caramel Filling (see below)

3 1/2 c. OATMEAL MIX

1/2 c. Sugar

1/2 c. butter (margarine) melted

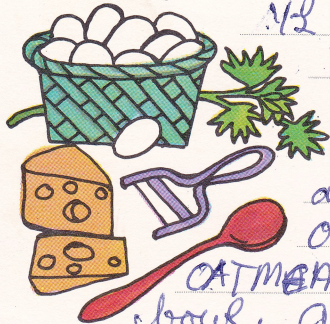
1 (6oz) pkg. chocolate chips

1/2 c. chopped nuts

Prepare Caramel Filling  
and keep warm. Preheat  
oven to 350°F. Combine

OATMEAL MIX and sugar in a large  
bowl. Add melted butter or margarine.

Press half of mixture into an unbuttered



13" x 9" baking pan. Bake about 10 minutes, until edges are browned. Sprinkle chocolate chips and nuts over oatmeal layer. Drizzle Caramel Filling evenly over choc. chips and nuts. Sprinkle remaining oatmeal mixture over top. Press down slightly. Bake 15 more minutes, until edges are browned. Cool thoroughly.

#### Caramel Filling:

In a medium saucepan, melt 1 (14oz) pkg caramels with  $\frac{1}{4}$  c. evaporated milk. Cook over low heat about 5 to 10 minutes stirring constantly, until caramels are melted.