

Binge Bars

Recipe adapted from Life in the Lofthouse.

Makes 18 bars; 15 minutes prep, 30 minutes cook time

COOKIE DOUGH

- 1 cup butter, softened
- 1 cup brown sugar
- 1 1/4 cup all-purpose flour
- 1 cup old fashioned oats
- 1 teaspoon cinnamon
- 1 teaspoon baking soda
- 1/2 teaspoon salt

FILLING

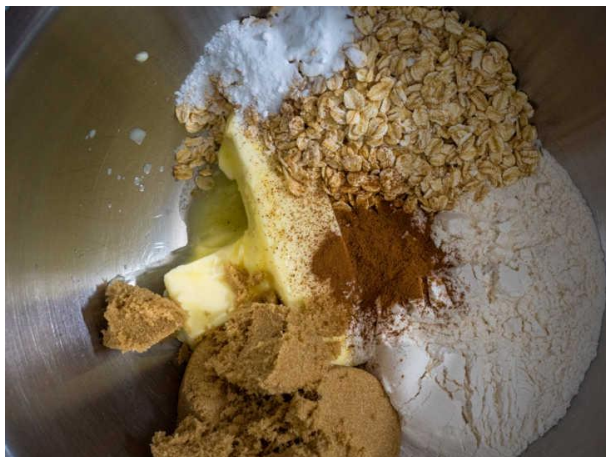
- 1 (11oz) bag caramels, unwrapped
- 3 Tablespoons heavy cream
- 3 Tablespoons butter
- 1 1/2 cups milk chocolate chips



COOKIE CRUST

1. Preheat oven to 350 degrees F. Grease a 9x13-inch baking pan & set aside.
2. Combine butter, brown sugar, flour, oats, baking soda, cinnamon, and salt in a medium size bowl and beat with an electric mixer until smooth.

Press 3/4 of the cookie dough mixture evenly into the bottom of the prepared pan. (It will be a thin layer) Bake or about 15 min or until lightly browned. Do not overbake.



FOR THE FILLING:

1. Melt 3 Tablespoons butter, heavy cream, and caramels over very low heat. Stir constantly until melted and smooth.



2. Pour melted caramel mixture over warm baked crust. Sprinkle milk chocolate chips evenly over caramel



3. Crumble remaining cookie dough evenly over chocolate and caramel. Bake for another 15 minutes. Cool completely before cutting into bars. Serve and enjoy!

