



## Caramelitas



32 Kraft caramels

½ c heavy cream

¾ cup butter, melted

¾ c brown sugar, packed

1 c flour

1 cup rolled oats

1 t baking soda

6 oz. semi-sweet chocolate chips

Unwrap caramels and place in saucepan with cream over low heat. Stir until melted and smooth. Set aside. Butter 8 x 8 pan\*. Set aside. In separate bowl, stir together butter, brown sugar, flour, oats and baking soda. Spread half in bottom of pan. Bake at 350°F for 10 minutes. Remove from oven. Sprinkle chocolate chips on crust. Pour caramel mixture over chocolate chips. Crumble remaining oatmeal mixture over caramel. Bake another 13-15 minutes or until edges are slightly golden. Cool completely. Store and serve at room temperature.

\*to make a 9 x 13 pan, double recipe