

Granny Mabel's Best Bar Cookies



Amazing bar cookies with oatmeal, chocolate chips and caramel ice cream topping all layered to create THE BEST Bar cookie around.

By Amy

Prep: 25 mins

Cook: 25 mins

Total: 50 mins

Servings: 24

Yield: 1 - 9x13 inch pan



Ingredients

2 cups all-purpose flour
2 cups rolled oats
1 ½ cups brown sugar
½ teaspoon salt
1 teaspoon baking soda
1 ½ cups butter, melted
2 cups semisweet chocolate chips
1 (12 ounce) jar caramel ice cream topping
6 tablespoons all-purpose flour

Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

Step 2

In a large bowl, stir together 2 cups flour, oats, brown sugar, salt and baking soda. Mix in melted butter until evenly distributed. Press half of the mixture into the bottom of the prepared pan.

Step 3

Bake for 10 minutes in the preheated oven, until lightly toasted. Remove from the oven and immediately sprinkle with chocolate chips. Let stand. In a small bowl, mix the caramel topping with the remaining flour; drizzle evenly over the chocolate chips. Sprinkle the remaining crust mixture evenly over the caramel layer and press down lightly.

Step 4

Bake for 15 more minutes in the preheated oven. Allow to cool completely before cutting into squares.

Nutrition Facts

Per Serving: 309 calories; protein 3.1g; carbohydrates 41g; fat 16.3g; cholesterol 30.6mg; sodium 236.2mg.