

Recipe

Salted Carmelitas

FROM THE KITCHEN OF:

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Directions:

1. Preheat oven to 350 degrees. Butter and 8x8 inch baking dish. Pour heavy cream over caramels in a microwave safe bowl, heat mixture for 30 second intervals, stirring well after each interval, until melted and smooth. (Alternately you can combine the 2 ingredients in a saucepan and melt over low heat). Set aside.

2. In a mixing bowl whisk together flour, oats, brown sugar, baking soda and 1/4 teaspoon table salt. Place butter in a microwave until melted. Stir vanilla extract into melted butter then pour over dry ingredients. Using a fork, stir well to evenly coat. Press half of the oat mixture evenly into the bottom of the baking dish then bake in preheated oven for 10 minutes. Remove from oven and sprinkle chocolate chips into an even layer over baked crust. Then pour caramel mixture evenly over chocolate chips. Sprinkle about 1/2 teaspoon sea salt evenly over caramel layer. Then sprinkle top evenly with remaining oat mixture.

3. Bake in preheated oven 16-20 minutes until lightly golden. Sprinkle more sea salt on top. Cool completely.

Ingredients:

32 caramel candies, unwrapped (such as Kraft, etc.)
1/2 Cup heavy cream
1 Cup all-purpose flour
1 Cup old fashioned rolled oats
3/4 Cup packed light brown sugar
1/2 teaspoon baking soda
1/4 teaspoon table salt
10 Tablespoons unsalted butter
1 teaspoon vanilla extract
1 Cup chocolate dark chips
Sea salt