

# *Sam's favorite* **OATMEAL CARMELITAS**

## *Ingredients*

- 2 cups of all purpose flour
- 2 cups of rolled oats
- 1 1/2 cups of butter (melted)
- 2 teaspoons baking soda
- 1 jar of caramel ice cream topping 10-12 oz.
- 1 bag of milk chocolate chips
- 1/2-1 teaspoon of sea salt

## *Instructions*

1. Preheat oven to 350 degrees
2. In a large bowl, stir together the flour, oats, butter, & baking soda
3. Press half of the mixture into a 13x9 baking dish & bake for 10 minutes
4. Remove from oven & top the crust with the chocolate. Spoon caramel sauce over the chocolate chips & sprinkle sea salt on top.
5. Crumble the remaining crust over the mixture as evenly as possible. Bake for 15 more minutes