



# *Gammy's House Recipes*

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## **Caramel Oatmeal Chewies**

- 1-3/4 cups quick or old-fashioned oats
- 1-3/4 cups all-purpose flour, divided
- 3/4 cup packed brown sugar
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt (optional)
- 3/4 cup (1-1/2 sticks) butter or margarine, melted
- 2 cups (12 oz. package) NESTLÉ TOLL HOUSE Semi-Sweet Chocolate Morsels
- 1 cup chopped nuts
- 1 cup caramel ice cream topping

Preheat oven to 350°. Grease bottom of 13 x 9-inch baking pan. Combine oats, 1-1/2 cups flour, sugar, baking soda and salt in large bowl. Stir in butter; mix well. Reserve 1 cup oat mixture; press remaining oat mixture onto bottom of prepared baking pan. Bake for 12-15 minutes or until golden brown. Sprinkle with morsels and nuts. Mix caramel topping with remaining flour in small bowl; drizzle over nuts to within 1/4 inch of pan edges.

Sprinkle with reserved oat mixture. Bake for 18-22 minutes or until golden brown. Cool in pan on wire rack; refrigerate until firm.

Yield: About 2-1/2 dozen bars