



Sea Salt Caramel  
BARS



## SEA SALT CARAMEL BARS

### **Crust:**

- $\frac{3}{4}$  cup butter or margarine, melted
- $\frac{3}{4}$  cup firmly packed light brown sugar
- 1 cup flour
- 1 cup quick cooling rolled oats
- $\frac{1}{2}$  tsp baking soda
- $\frac{1}{4}$  tsp salt

### **Filling:**

- 1 cup (6oz pkg) semi-sweet chocolate chips
- $\frac{1}{2}$  cup chopped nuts (optional)
- $\frac{3}{4}$  cup BUNN Gourmet Sea Salt Caramel Sauce
- 3 Tbsp flour

Pre-heat the oven to 350°. Melt butter or margarine. Stir in brown sugar until completely blended. Fold in flour, oats, baking soda and salt. Grease the bottom and sides of a 9" baking pan. Press half of the crumbs into the bottom of the pan. Bake at 350° for 10 minutes. Remove from oven.

Sprinkle chocolate chips and nuts (if desired) over baked crust. Heat caramel sauce in the microwave for 1 minute at 50% power to make it easy to stir. Blend flour into the caramel sauce and mix well. Drizzle the caramel mixture over the chocolate. Sprinkle the remaining crumb mixture over the caramel. Bake at 350° for 15-20 mins. Cool completely before cutting the bars.