



Salted Caramel Oat Bars

with Chocolate Chips & Almonds

 1h  2 Servings

We've taken oatmeal cookies to the next level by transforming them into a decadent bar! Starting with a buttery oatmeal cookie base, then adding a layer of rich salted caramel, and topping it with chocolate chips and an almond-oat crumble. The result is a just-sweet-enough, crisp and chewy bite. (2p serves 16; 4p serves 24.)

What we send

- 5 oz all-purpose flour ¹
- 3 oz oats
- 5 oz dark brown sugar
- ¼ oz baking soda
- 5 oz granulated sugar
- 1 pkg mascarpone ⁷
- 1 oz sliced almonds ¹⁵
- 3 oz chocolate chips ^{6,7}

What you need

- ¾ c butter (plus more for greasing) ⁷
- kosher salt

Tools

- 8-inch square baking dish
- small saucepan

Cooking tip

For neat and even squares, cover the cooled bars and refrigerate until filling is firm before slicing, about 2 hours.

Allergens

Wheat (1), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 240kcal, Fat 12g, Carbs 31g, Proteins 2g



1. Prepare baking dish

Preheat oven to 350°F with a rack in the center. Line an 8-inch square baking dish with aluminum foil, with foil hanging over two of the sides. Lightly grease foil with **butter**.

Melt **¾ cup butter** in a small saucepan over medium heat, about 3 minutes.



4. Assemble bars

Add **almonds** to small bowl with **reserved crumb mixture** and stir to combine.

Spoon **salted caramel** over par-baked cookie layer in baking dish. Top with **chocolate chips**. Sprinkle **almond-crumb mixture** on top.



2. Make crumb mixture

In a medium bowl, stir to combine **flour**, **oats**, **¾ cup packed brown sugar**, **½ teaspoon baking soda**, and **½ teaspoon salt**. Stir in **melted butter**. Transfer **½ cup of the crumb mixture** to a small bowl.

Press **remaining crumb mixture** into prepared baking dish. Bake on center oven rack until golden brown and just set, about 15 minutes (watch closely as ovens vary).



5. Bake bars

Bake **bars** on center oven rack until **topping** is golden brown and **filling** is bubbling, 20-25 minutes (watch closely).



3. Make salted caramel

Meanwhile, in same saucepan, combine **granulated sugar** and **3 tablespoons water**. Cook over medium-high heat, without stirring but swirling saucepan occasionally, until caramel is a deep amber color, 5-8 minutes. Remove from heat. Immediately whisk in **mascarpone** (careful, it will sputter). Season with **½ teaspoon salt**.



6. Cool bars & serve

Remove **bars** from oven. Place on wire rack and cool completely, about 1 hour. Use the foil sides to lift bars from baking dish, then cut into squares. Enjoy!