



## 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-plan serves 12; 4p-plan serves 16—nutrition reflects 1 bar)

## What we send

- 5 oz dark brown sugar
- 5 oz all-purpose flour <sup>2</sup>
- 3 oz oats
- ¼ oz baking soda
- 5 oz granulated sugar
- 3 oz mascarpone <sup>1</sup>
- 1 oz sliced almonds <sup>3</sup>
- 3 oz chocolate chips <sup>1,4</sup>

## What you need

- ¾ c butter (plus more for greasing) <sup>1</sup>
- 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

Milk (1), Wheat (2), Tree Nuts (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 340kcal, Fat 19g, Carbs 42g, Protein 3g



### 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 **brown sugar, flour, oats, 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, 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!