



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 ⁴
- 3 oz oats
- ¼ oz baking soda
- 5 oz granulated sugar
- 3 oz mascarpone ¹
- 1 oz sliced almonds ³
- 3 oz chocolate chips ^{1,2}

What you need

- ¾ c butter (plus more for greasing) ¹
- 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), Soy (2), Tree Nuts (3), Wheat (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!