

RECIPE OF THE MONTH!

CARMELITAS



This recipe hits every sugar-addict note for me: Caramel, milk chocolate, oatmeal cookie. Perfection! It is again from the site of the Sugar Queen herself, Sam Merritt. Her site is Sugar Spun Run, a virtual treasure trove of recipes, mostly of the sweet variety. Enjoy!



Ingredients:

- ¾ cup unsalted butter melted and slightly cooled
- 1 teaspoon vanilla extract
- 1 ¼ cups all-purpose flour
- 1 cup old fashioned oats
- ¾ cup tightly packed light brown sugar
- 1/2 teaspoon baking soda
- ½ teaspoon salt

Filling:

- 35 caramels unwrapped
- 1/2 cup heavy cream
- 1 1/3 cups milk chocolate chips

Directions:

1. Preheat oven to 350F and line a 9x9 metal baking pan* with parchment paper
2. Combine your melted butter and vanilla extract and stir until combined. Set aside.
3. Prepare your dry ingredients by stirring together flour, oats, brown sugar, baking soda, and salt.
4. Add butter and stir until ingredients are combined.
5. Press half of your oat/butter mixture evenly and firmly into the bottom of your prepared 9x9 pan and transfer to your 350F oven to bake for 8-10 minutes (until just lightly golden).
6. Meanwhile, prepare your caramel filling by combining unwrapped caramels and heavy cream in a small saucepan over medium-low heat. Stir frequently until caramel is completely melted and mixture is smooth, then remove from heat.
7. Once your first layer of the Carmelita is finished baking, remove from the oven and sprinkle evenly with milk chocolate chips.
8. Pour caramel evenly over chocolate chips, and then scatter remaining oat mixture over the top of the caramel, you don't have to completely cover the caramel, gaps are OK. I like to gently press the oat mixture into the caramel but be careful not to touch the caramel as it's hot!
9. Return to 350F oven and bake for another 18-21 minutes or until top is golden brown.
10. Allow to cool completely, at least 1-2 hours, before removing from the pan and cutting and serving.