

# Carmelitas

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Recipe source: [Lulu The Baker](#)



## **INGREDIENTS:**

- 32 caramel squares, unwrapped (9 oz)
- 1/2 cup heavy cream
- 3/4 cup butter, melted
- 3/4 cup brown sugar, packed
- 1 cup flour
- 1 cup rolled oats
- 1 teaspoon baking soda
- 6 ounces semisweet chocolate chips

## **DIRECTIONS:**

- Preheat oven to 350 degrees.
- Combine caramels and cream in a small saucepan over low heat. Stir until completely smooth; set aside.
- In a separate bowl, combine melted butter, brown sugar, flour, oats, and baking soda. Pat half of the oatmeal mixture into the bottom of an 8×8" pan. Bake at 350 degrees for 10 minutes.
- Remove pan from oven and sprinkle chocolate chips over crust. Pour caramel mixture over chocolate chips. Crumble remaining oatmeal mixture over caramel.
- Return to oven and bake an additional 15-20 minutes, until the edges are lightly browned.
- Remove from oven and cool completely before cutting.

\*A stint in the fridge will help them cool off if you're pinched for time. They shouldn't be served cold, but all of that molten caramel takes a long time to cool down. They should be stored and served at room temperature.

\*\*To make a 9×13" version, simply double the amounts.

\*\*\*If you want to use homemade or store-bought caramel sauce in place of the caramel/cream mixture, use 1 1/4 cups of sauce.