

LeAnn's Caramel Bars

Servings : 1
Categories : Bars

- 40 whole caramels, individual
- 1 can sweetened condensed milk

- 1 cup oatmeal
- 3/4 cup brown sugar
- 1 cup flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 1/2 sticks Margarine

- 1 cup Chocolate Chips, Semi-Sweet Morsels, for topping

Melt the first 2 ingredients together over very low heat. **AMY STAY AT THE STOVE DURING THIS PROCESS!!!!!!**

Pour 3/4 cup of crumb mixture into greased 9 X 13 pan (will be a thin crust). Bake at 350° for 10 minutes. Place 1 cup chocolate chips (per batch) on top, then add caramel mixture. Then add crumb mixture. Bake another 15 minutes or until golden brown.

There will not be enough crumbs to completely cover top. Just sprinkle on top!!!!!!!!!!

Serving Ideas : (2004 changed caramels per batch from 32 to 39) 1 Batch=35

Notes : 2003 - 2 Batches 2004 - 4 Batches 2005 - 2 Batches
 2006 - 2 Batches 2007 - 4 Batches 2008 2nd Baking - 4 Batches