

## *Caramel Peanutbutter Bars*

### **INGREDIENTS**

1-1/2 cups quick-cooking oats  
1-1/2 cups all-purpose flour  
1-1/4 cups packed brown sugar  
3/4 teaspoon baking soda  
1/4 teaspoon salt  
3/4 cup butter or margarine, melted  
1 package (14 ounces) caramels  
1/2 cup whipping cream  
1-1/2 cups (9 ounces) semisweet chocolate chips  
3/4 cup chopped peanuts



### **DIRECTIONS**

In a bowl, combine the first five ingredients; stir in butter. Set aside 1 cup for topping. Press remaining mixture into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350° for 10 minutes or until lightly browned. Meanwhile, combine caramels and cream in a heavy saucepan or microwave-safe bowl. Cook over low heat or microwave until melted, stirring often. Sprinkle chocolate chips and peanuts over the crust; top with caramel mixture. Sprinkle with reserved oat mixture. Bake for 15-20 minutes or until topping is golden brown. Cool completely before cutting.

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