

CHOC. CARAMELITA BARS

1 $\frac{3}{4}$ C. OATS.

1 $\frac{1}{2}$ C. FLR.

$\frac{3}{4}$ C. PACKED BRN SUGAR

$\frac{3}{4}$ C. CRISCO MELTED (BTR. FLAVORED)

1 TBSP. WATER.

$\frac{1}{2}$ tsp B.S.

$\frac{1}{4}$ " SALT

1 C. CHOC. NUTS

1 C (6 OZ.) SEMI SWEET CHOC. PIPS.

Good!!!

1 - 12.5 oz. jar (1 CUP)

CARAMEL ICE CRM. TOPG.

$\frac{1}{4}$ C. FLR.

USE GOOD CHIPS

350 - 13 x 9"

COMBINE 1st. 7 ING. MIX WELL RESERVE 1C.

BAKE 10-12 MIN - COOL 10 MIN

TOP WITH NUTS & CHOC. PIES. MIX CARAMEL & $\frac{1}{4}$ C FLR.
UNTIL SMOOTH DRIZZLE OVER WITHIN $\frac{1}{4}$ 1st EDGES.

SPRINKLE WITH 1C. RESERVE OATS. BAKE 18-22 MIN

32 BARS