



# homegrown oats

Adding this **native Canadian grain** to the mix makes for delectably chewy cookies and bars. Try our buttery treat and prove it to yourself!



## chocolate, caramel & oatmeal bars

**PREP** 20 min. **TOTAL** 55 min.

**MAKES** 24 servings

### what you need

- 24 **Kraft** Caramels
- ½ cup canned evaporated milk
- 1 cup flour
- 1 cup quick-cooking oats
- ¾ cup packed brown sugar
- ½ tsp. baking soda
- ¼ tsp. salt
- ¾ cup cold butter, cut up
- 1 cup **Baker's** Semi-Sweet Chocolate Chips
- ½ cup chopped pecans

### make it

**HEAT** oven to 350°F.

**LINE** 9-inch square pan with foil, with ends of foil extending over sides; spray with cooking spray. Cook caramels and milk in saucepan on low heat 2 to 3 min. or until caramels are completely melted and sauce is well blended, stirring frequently. Remove from heat.

**MIX** flour, oats, sugar, baking soda and salt in large bowl. Cut in butter with pastry blender or 2 knives until crumbly; press half onto bottom of prepared pan. Bake 10 min.; top with chocolate chips and nuts. Drizzle with caramel sauce; sprinkle with remaining crumb mixture.

**BAKE** 20 to 25 min. or until golden brown. Cool completely. Use foil handles to lift dessert from pan before cutting into bars.



*"Canada is the largest exporter of oats—90 percent of Canada's oats come from Saskatchewan, Manitoba and Alberta. As farmers, we're proud to grow a product that's heart-healthy. We love hot oatmeal in the morning with fruit and yogurt. Oats are great in meatloaves, soups, crisps and cookies, too!"*

**SHAWNA AND JEFF MATHIESON**, fourth-generation oat growers, Watson, SK. Shawna is the Executive Director of the Prairie Oat Growers Association.

**what's online** Try our recipe for Morning-on-the-Go Cookies—made with oats, fruit and nuts—at [kraftcanada.com](http://kraftcanada.com).