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NUTTY CHOCOLATE CARAMEL BARS

2 1/3 cups all-purpose flour, divided use

2 cups old fashioned oats

1 cup firmly packed brown sugar

1 teaspoon baking soda

1/4 teaspoon salt

1 cup butter, melted

1 (12 ounce) package (2 cups) semi-sweet chocolate morsels, divided use

1 1/2 cups chopped walnuts

1 cup (one 12.25 ounce jar) caramel ice cream topping

Heat oven to 350 degrees F.

Combine 2 cups flour, oats, brown sugar, baking soda, and salt in a large bowl. Stir in butter; mix well. Reserve 1 cup of the crumb mixture; press remainder into an ungreased (13x9-inch) pan.

Bake at 350 degrees F for 15 minutes or until lightly browned. Remove from oven; sprinkle with chocolate and walnuts.

Combine caramel topping and remaining 1/3 cup flour in a small bowl; drizzle over chocolate and walnuts. Sprinkle with reserved crumb mixture.

Return to oven; bake an additional 20 minutes or until lightly browned. Cool completely; cut into bars.

Makes 32 Bars

Source: Package label recipe: Diamond Walnut bag

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