

## Anne In the Kitchen



### ***Caramelitas***

Makes two 10X15 pans, about 12 dozen cookies, cut small (because they're so rich)

#### **Ingredients:**

Flour: 3 cups and 9 Tbs. (which you reserve for later, so don't put it all in the same bowl)

Oatmeal: 3 cups

Baking Soda: 2-1/4 tsp.

Brown Sugar: 1 lb.

Butter: 2-1/4 cups

Evans Butterscotch Topping: 2-1/4 cups

Semi-sweet chocolate chips: 3 cups

Chopped walnuts (or leave out if allergies are of concern): 2 cups

**Procedure:** In a large bowl, put 3 cups flour and 3 cups oatmeal. Add 2-1/4 tsp of baking soda and 1 lb. of brown sugar. Stir.

Add the 2-1/4 cups melted butter, mix.

Put ¼ of the mix in the bottom of EACH pan, and reserve the other half (for crumbling on top at the end)

Bake at 350°F. for ten (10) minutes.

Meanwhile, mix 2-1/4 cups of butterscotch topping with the OTHER 9 Tbs. of flour.

After 10 min. of baking, remove the pans from oven and sprinkle 1-1/2 cups of chocolate chips and 1 cup of chopped walnuts in EACH pan on top of the lightly baked dough.

Drizzle the butterscotch topping-flour mixture evenly over both pans, crumble remaining half of oatmeal mixture you set aside on top of both pans.

Bake 20 minutes, let cool and cut into desired sized.

There's a Heath bar thing going on that you will find quite delightful. Try to limit yourself to one (big) bar a day. (You did cut some bigger than the others and hid them somewhere, didn't you?)