

Chocolate Chip, Oats and Caramel Cookie Squares



Prep	Total	Ingredients	Servings
35 MIN	2 HR 40 MIN	8	16



Ingredients

- 1** roll (16.5 oz) refrigerated Pillsbury™ Chocolate Chip Cookie Dough
- 1** cup quick-cooking oats
Dash salt, if desired
- 2/3** cup caramel ice cream topping
- 5** tablespoons Pillsbury BEST® all-purpose flour
- 1** teaspoon vanilla
- 3/4** cup Fisher® Chef's Naturals® Chopped Walnuts
- 1** cup Hershey's® semi-sweet baking chips (6 oz)

Steps

- 1** Heat oven to 350°F. In large bowl, break up cookie dough. Stir or knead in oats and salt. Reserve 1/2 cup dough for topping. In ungreased 9-inch square pan, press remaining dough mixture evenly in bottom to form crust.
- 2** Bake 10 to 12 minutes or until dough puffs and appears dry.
- 3** In small bowl, mix caramel topping, flour and vanilla until well blended. Sprinkle walnuts and baking chips evenly over crust. Drizzle evenly with caramel mixture. Crumble reserved 1/2 cup dough mixture over caramel.
- 4** Bake 20 to 25 minutes longer or until golden brown. Cool 10 minutes. Run knife around sides of pan to loosen bars. Cool completely, about 1 hour, 30 minutes. For bars, cut into 4 rows by 4 rows. Store tightly covered.

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