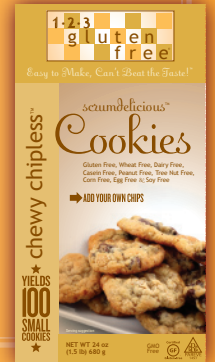


chocolate CARAMEL cookie bars



1 package 1-2-3 Gluten Free® Chewy Chipless Scrumdelicious Cookie Mix
2 sticks unsalted butter/unsalted margarine, softened
2 large eggs, room temperature
½ teaspoon water
1–14 oz. bag caramels
2 Tbsp. water
2 cups semi-sweet chocolate chips

- ① Preheat oven to 375° F.
- ② Using mixer, cream butter/margarine for 3 minutes.
- ③ Add ½ cup of 1-2-3 Gluten Free Chewy Chipless Scrumdelicious Cookie Mix. Blend. Add eggs and beat until well incorporated. Add remainder of Mix and ½ teaspoon water. Beat until dough forms a ball.
- ④ Spray 9" x 13" pan with non-stick spray. Spread dough in pan. (It is a sticky dough so you may wish to spray non-stick spray onto your hand or spatula to help you spread the dough evenly in the pan.)
- ⑤ Bake for 20-25 minutes, until bars are evenly golden brown. Allow bars to cool in pan.
- ⑥ Place the unwrapped caramels and 2 Tbsp. of water in a microwave safe bowl. Melt caramel in microwave (on low-medium heat) and stir well. Pour caramel over bars and spread evenly.
- ⑦ Allow caramel layer to cool.
- ⑧ Place 2 cups semi-sweet chocolate chips (you could use dark chocolate or milk chocolate if you prefer) in microwave safe bowl. Melt chocolate in microwave (on low-medium heat) being careful not to burn the chocolate. (It should take between 1-2 minutes). Stir. Pour melted chocolate over caramel layer and spread evenly.
- ⑨ Cool. Cut with serrated knife and serve.
Note: These bars freeze well in an air-tight container.

