

Ingredients:

- 2 cups all-purpose flour
- 2 cups quick-cooking oats
- 1 1/2 cups packed brown sugar
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 cups unsalted butter, melted
- 1 cup semisweet chocolate chips
- 1 cup caramel ice cream topping
- 1/2 teaspoon flaky sea salt

Directions:

1. Preheat your oven to 350°F (175°C). Grease a 9×13-inch baking dish.
2. In a large mixing bowl, combine the flour, oats, brown sugar, baking soda, and salt.
3. Stir in the melted butter until the mixture is well combined and crumbly.
4. Press half of the mixture into the bottom of the prepared baking dish.
5. Bake for 10 minutes in the preheated oven.
6. Remove the crust from the oven and sprinkle the chocolate chips over the hot crust.
7. Drizzle the caramel ice cream topping evenly over the chocolate chips.
8. Crumble the remaining crust mixture evenly over the caramel layer.
9. Return the dish to the oven and bake for an additional 15-20 minutes or until the edges are golden brown.
10. Remove from the oven and sprinkle with flaky sea salt.
11. Allow the bars to cool completely before cutting into squares.

Prep Time: 15 minutes | **Cooking Time:** 30 minutes | **Total Time:** 45 minutes

Calories: 250 calories per serving | **Servings:** Approximately 24 bars

Enjoy these delicious Salted Caramel Butter Bars as a sweet treat for any occasion!