

Chocolate Carmelita Bars Recipe (Vegan!)

from cassiecreley.com

For mixture, mix together:

- 1 3/4 cup oats
- 1 1/2 cup flour
- 3/4 cup brown sugar (not packed)
- 1/2 tsp. baking soda
- 1/2 tsp salt

Mix together in a separate bowl, then add in:

- 3/4 cup olive oil (or 3/4 cup melted butter)
- 3/4 Tbsp. cold water
- 1 tsp. vanilla

Set 1 1/2 cups of mixture aside.

Press remaining mixture into a greased and floured 8x8 glass dish or pie plate.

Pour:

- 1/2 bag of chocolate chips on top of mixture.

Drizzle 1/4 batch of my vegan caramel recipe over chocolate chips.

Sprinkle the mixture that was set aside on top of the caramel.

Bake at 350 degrees for 12 minutes.

Note on caramel: If you don't have a dairy allergy, you can swap out my vegan caramel for store bought caramel.

In a separate bowl mix:

- 12.25 oz. jar caramel ice cream topping
- 1/8 cup flour

Then pour over mixture.