

## SALTED CARAMEL OATMEAL BLONDIES

### INGREDIENTS

for the caramel

2 cups Sugar

1 teaspoon Cream of Tartar

1/2 cup Water

2/3 cup Heavy Cream

for the blondies

3 cups All-Purpose Flour

3 cups Rolled Oats

1 1/2 cups Brown Sugar

2 teaspoons Baking Soda

1 1/2 teaspoons Salt

3 sticks Unsalted Butter, melted

3/4 - 1 teaspoon Flaky Sea Salt (such as Maldon)

### DIRECTIONS

In a large saucepan, combine sugar and cream of tartar. Pour in water and place over high heat. Let it bubble, undisturbed, until it reaches 250F. Slowly pour in cream while stirring -- note that it will bubble up a lot! Remove from heat and cool.

Preheat oven to 350F. Create a foil sling for your 9 inch x 11 inch baking pan and spray with baking spray.

In a large bowl, combine flour, oats, brown sugar, baking powder, and salt. Whisk until well combined. Add melted butter and stir until large crumbs form. Press half of the crumbs into the prepared pan and bake for 25 minutes. Allow to cool briefly before continuing.

Spread caramel over cooled bar base. Sprinkle caramel with flaky sea salt. Cover caramel with remaining crumbs and bake for 30 minutes until top is lightly golden.

Cool completely. Remove from pan and cut into squares.