**Walnut Carmelitas**

**Portion:** 12 (3x4 Cut)

***Ingredients and Instructions***

All-purpose Flour (A), Sifted 6 Ounce

Quick Rolled Oats 4 Ounce

Light Brown Sugar 9 Ounce

Baking Soda 3/4 Teaspoon

Kosher Salt 3/4 Teaspoon

Unsalted Butter, Melted 7 Ounce

**CARAMEL NUT MIXTURE:**

All-purpose Flour (B), Sifted 1.12 Ounce

Caramel Sauce 9 Ounce

Chopped Walnuts 3 Ounce

Semi-Sweet Chocolate Chips 9 Ounce

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CRUMB MIXTURE:

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1. Complete all prep tech and recipes for items above.

2. Combine flour (A), oatmeal, sugar, soda, and salt in mixing bowl; mix well.

3. Add melted butter to flour mixture and mix well. Set aside until needed for next step.

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CARAMEL NUT MIXTURE:

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4. Combine flour (B) and caramel topping; mix well. Add walnuts and chocolate chips, mix just to incorporate. Mixture will be very thick.

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CARMELITAS ASSEMBLY:

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5. Lightly press half of crumb mixture into pans. Do not pack. Drop the caramel nut mixture randomly over the crust. Spread evenly with a metal spatula. Sprinkle with remaining crumb mixture.

6. Bake at 325° F oven for 12-15 minutes until golden brown.