

# Ooey Gooey Bars

*These bars go above and beyond the call of duty to satisfy a sweet tooth!  
Macadamia nuts and scrumptious caramel top a chocolate chip cookie base.*

|  |                  |               |
|--|------------------|---------------|
| <b>Tubes of refrigerator chocolate chip<br/>cookie dough (18 oz., 510 g, each)</b> | <b>2</b>         | <b>2</b>      |
| <b>Package of caramel apple wraps</b>  | <b>6 1/2 oz.</b> | <b>184 g</b>  |
| <b>Coarsely chopped raw macadamia nuts</b>   | <b>3/4 cup</b>   | <b>175 mL</b> |
| <b>Skor (or Heath) bars (1 1/2 oz.,<br/>39 g, each), chopped</b>                   | <b>3</b>         | <b>3</b>      |

Let cookie dough stand at room temperature for about 15 minutes until starting to soften. Press into ungreased 9 x 13 inch (22 x 33 cm) pan. Bake in 375°F (190°C) oven for about 20 minutes until wooden pick inserted in centre comes out clean.

Arrange caramel wraps on top of cookie in pan to cover. Sprinkle with nuts and Skor pieces. Bake for another 5 minutes until Skor pieces and caramel are melted. Let stand on wire rack for 1 hour. Cuts into 32 bars.

*1 bar: 206 Calories; 10.7 g Total Fat (5.2 g Mono, 0.7 g Poly, 3 g Sat); 10 mg Cholesterol;  
26 g Carbohydrate; trace Fibre; 2 g Protein; 89 mg Sodium*

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