



My Sheila's Dream Bars

NIBBLEDISH CONTRIBUTOR

Ingredients

The Bottom Crust:

1/2 cup butter
1/2 cup brown sugar, packed
1 cup flour

The Filling:

1 cup of Dulce de leche (You can use caramel ice cream sauce too.)
2 eggs
1/2 cup brown sugar, packed
1 teaspoon vanilla
1/2 cup flour
1/2 teaspoon baking powder
1/2 cups coconut
1/2 cup chocolate chips
1/2 cup quick cooking oats

Instructions

Begin by preheating your oven to 350°. Next combine the bottom crust ingredients and press them into a 13x9x2-inch baking pan. Bake for 10 minutes.

Meanwhile, make the filling, saving the Dulce de leche for last. Mix together the eggs, brown sugar, vanilla, flour, baking powder, coconut, chocolate chips and oats. Set aside.

When the bottom crust has finished baking for its ten minutes, place the dulce de leche in a microwavable dish and heat till it is warm enough to spread. Once it is warm, spoon it over the bottom crust and spread it evenly. Then carefully spread the filling over the caramel layer. Bake it at 350 for another twenty minutes. Cool completely before

cutting.