

CARAMEL CASHEW CHEWIES

3/4 cup butter, softened
3/4 cup packed brown sugar
1 egg
1-1/2 cups flour
1 cup old fashioned oats
1 package (14oz) caramels
1/3 cup half-and-half cream
1 cup semi-sweet chocolate chunks
1 cup salted cashew halves, chopped



- 1.) In a large mixing bowl, cream butter and brown sugar. Beat in egg. Stir in flour and oats. Press into a 13 x 9 baking pan coated with cooking spray. Bake at 350° for 15-18 minutes or until golden brown.
 - 2.) Meanwhile, in a small saucepan, combine caramels and cream. Cook over low heat for 4-5 minutes or until caramels are melted, stirring occasionally. Pour over crust. Sprinkle with chocolate chunks and cashews.
 - 3.) Bake for 8-10 minutes or until chocolate is melted. Cool on a wire rack before cutting.
- Makes about 3 dozen.