

## Chocolate Caramel Cookie Bars

35 square shortbread cookies  
1 pkg. (11 oz.) Kraft Caramel Bits  
1 tbsp. milk  
3 oz. Baker's Semi-sweet Chocolate  
3 oz. Baker's White Chocolate

Line a 13" x 9" pan with aluminum foil with the ends sticking over the ends of the pan. This facilitates lifting out the contents for easy cutting. Spray the foil with cooking spray. Arrange the cookies in a single layer in the foil-covered pan.

Microwave the Caramel Bits and milk for 90 seconds, stirring after the first minute. If the caramel is not fully melted, microwave for another 30 seconds. Pour over the cookies and spread evenly to completely cover the cookies.

Microwave the Semi-sweet and White Chocolates for 2 minutes or until melted, stirring after each 30 seconds. Pour over caramel layer and spread evenly to cover the caramel completely.

Let the recipe stand for two hours to cool, then lift the contents out of the pan by the edges of the aluminum foil and cut into bars.

Tip #1: To cool the recipe faster, put pan in the refrigerator for 20 minutes.

Tip #2: One package (11 oz.) of Kraft caramels can be substituted for the Caramel Bits.

Tip #3: The combination of the Semi-sweet and White Chocolates results in a flavor and texture similar to milk chocolate.