



**Michel et Augustin  
Milk Chocolate Caramel  
& Dark Chocolate**

Half a chocolate bar. Half a delicious shortbread. Made with fresh butter, a pinch of sea salt, and an intense 70% chocolate.



**Ingredients**

Serves 4

- ◆ 4 cups of water
- ◆ Tiny pinch of salt
- ◆ 1 cup steel cut Irish oatmeal
- ◆ 8 Michel et Augustin cookie squares, either flavor

**Instructions**

1. Bring the water to a boil. Add salt and gradually add the oats, stirring as you add them. Lower heat to medium and simmer for 30 minutes, stirring occasionally.
2. When done, portion out into 4 bowls. Roughly chop up two cookies for each bowl and place in the center of the oatmeal.

Serve with LOVE and watch everyone swoon!!

**Notes**

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