



Always baked from scratch with a lot of love.

Chocolate Revel Bars



I wish I had a better picture of these bars. I couldn't cut them up and plate them because they were being delivered to an office as a special treat.

But let me ask you, do you like oatmeal cookies? Do you like fudge? Well, then you will love these bars. One pan, easy ingredients and 48 mouthwatering bites no one can resist. These are one of my favorites and I don't make them often enough. Enjoy.

Ingredients

3 cups quick-cooking rolled oats
2 ½ cups flour
1 tsp. baking soda
1½ tsp. salt divided
1 cup (2 sticks) plus 2 TBSP. butter divided
2 cups packed brown sugar
2 eggs
4 tsp. vanilla extract (divided) – I use The Spice House vanilla
1½ cups semisweet chocolate chips
1 can (14 ounces) sweetened condensed milk (1¼ cups)
½ tsp. salt
½ cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees.

Stir together oats, flour, baking soda and 1 tsp. salt in medium bowl. In large bowl, beat 1-cup butter on medium speed with electric mixer for 30 seconds. Add brown sugar and beat until fluffy. Add eggs and 2 tsp. vanilla. Beat well. Add oats mixture to beaten mixture and beat until well blended.

In a heavy saucepan, heat chocolate pieces, sweetened condensed milk, remaining 2 TBSP. butter and remaining ½ tsp. salt over low heat. Stir until smooth. Remove from heat, stir in nuts and remaining 2 tsp. vanilla.

Pat 2/3 of oat mixture into bottom of ungreased 9x13" baking pan. Spread with chocolate mixture. Dot with remaining oat mixture. Bake at 350 degrees 25-30 minutes or until done. Toothpick inserted into center should come out clean. Cool on wire rack; cut into bars.