

OATMEAL FUDGE BARS RECIPE FROM ERIN'S FOOD FILES

INGREDIENTS

oatmeal layer -

- 2 1/2 cups all-purpose flour
- 1 t baking soda
- 1 t kosher salt
- 1 cup (2 sticks) butter, softened
- 2 cups brown sugar
- 2 eggs
- 2 t vanilla extract
- 3 cups rolled oats

fudge layer-

- 2 cups semi-sweet chocolate chips
- 14-15 oz. sweetened condensed milk*
- 2 T butter
- 1 t kosher salt
- 2 1/2 t vanilla extract

* I had a 14 oz. container from Trader Joe's. And it worked ok!

DIRECTIONS:

1. Preheat oven to 325F. Spray a 9x13 inch pan with cooking spray. Line with parchment paper. Spray again. Set aside.
2. In a large bowl whisk together the flour, baking soda, and salt. In another large bowl, beat together softened butter and brown sugar until light and fluffy. Add eggs one at a time and beat until combined. Mix in vanilla.
3. Slowly add the flour mixture and oatmeal until mixed thoroughly. Place 2/3 of the oatmeal mixture in the prepared pan. Pat down and reserve the rest for the topping.
4. Make the fudge layer by melting together the chocolate chip, condensed milk, two tablespoons butter, and a teaspoon of salt. Stir until smooth. Stir in vanilla. Pour over oatmeal crust. Spread leaving 1/4 inch border. Evenly dollop remaining oatmeal mixture over the fudge.
5. Bake for 30-35 minutes, or until fudge layer is set, but not solid. Cool in pan on a rack until set. Chill for quicker cooling!