

Oatmeal Layer Bars

Servings: 24 bars

Source: Adapted from Krietzer Kitchen

This oatmeal bar cookie has a thick, chewy crust with chocolate fudge filling and topped with crust bits and pecans. This is an old family recipe which has stood the test of time.

INGREDIENTS

Crust/Topping Ingredients:

1 cup butter
2 cups packed brown sugar
2 eggs
2 teaspoons vanilla
2 ½ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
3 cups quick oats
1 cup chopped pecans

Filling Ingredients:

6 ounces chocolate chips
6 ounces caramel chips
1 can (14 oz) sweetened condensed milk
2 tablespoons butter
1/2 teaspoon salt
2 teaspoons vanilla

DIRECTIONS

1. Preheat oven to 350°F.
2. To make the crust, cream together butter and sugar until light and fluffy. Beat in eggs and vanilla to butter and sugar mixture.
3. Stir in oatmeal.
4. In a large bowl, add flour, baking soda, and salt and whisk to mix. Slowly add into oatmeal mixture and stir until fully combined. Spread 2/3 of oatmeal mixture into bottom of 10x15 jelly roll pan and press firm.
5. Take remaining 1/3 of crust mixture into a separate bowl and stir in pecans. Set aside. This will be used for the topping.
6. To make the filling, melt chips, sweetened condensed milk, butter, salt, and vanilla in the microwave in 30 second intervals. Stir until smooth.
7. Spread filling over oatmeal crust layer.
8. Sprinkle reserved oatmeal pecan mixture over top.
9. Bake 25-30 minutes or until lightly browned.

Nutrients Per Serving:

370 Calories | 18g Fat (10g Saturated) | 49g Carbohydrates | 24g Added Sugar | 5g Protein | 300mg Sodium | 1g Fiber