Chocolate Revel Bars

Yields 75 bars, 2x1"

Ingredients

Oat Base

- 1 c. butter
- 2 c. brown sugar
- 2 eggs
- 2 tsp vanilla
- 2 1/2 c. flour
- 1 tsp baking soda
- 1 tsp salt
- 3 c. quick rolled oats

Chocolate Filling

- 1 can (15 oz) sweetened condensed milk
- 1 pkg (12 oz) semi-sweet chocolate chips
- 2 Tbsp butter
- 1/2 tsp salt
- 1 c. chopped walnuts
- 2 tsp vanilla

Instructions

Oat Base

1. In a large bowl, cream together 1 c. butter and brown sugar.
2. Beat in eggs and 2 tsp vanilla.
3. Sift together flour, baking soda, and 1 tsp salt.
4. Stir oats and dry ingredients into the creamed mixture.
5. Set aside.

Chocolate Filling

1. In a heavy saucepan over low heat, melt sweetened condensed milk, chocolate chips, 2 Tbsp butter, and 1/2 tsp salt.
2. Stir until smooth.
3. Stir in walnuts and 2 tsp vanilla.

Assembly

1. Pat 2/3 of the oat mixture into the bottom of a 15 1/2 x 10 1/2 x 1" baking pan.
2. Spread chocolate mixture evenly over the dough.
3. Dot the top with the remaining oat mixture.

4. Bake at 350°F for 25-30 minutes.

Chocolate Revel Bars

1 c. butter
2 c. br. sugar
2 eggs
2 t vanilla
2½ c. flour
1 t. baking soda
1 t. salt
3 c. quick rolled oats
1 can (15 oz) sweetened cond. milk
1 pkg (12 oz) semi-sweet choc chips

2 T. butter
½ t. salt
1 c. chopped walnuts
2 t. vanilla

In large bowl cream together 1 c. butter, br. sugar. Beat in eggs & 2 t vanilla. Sift together flour, soda, 1 t. salt. Stir in oats. Stir in dry ingredients. Set aside. In heavy saucepan over low heat, melt milk, chocolate and remaining butter or salt. Stir until smooth.

Stir in nuts and vanilla. Pat 2/3 oat mixture in bottom of 15½ X 10½ X 1" baking pan. Spread chocolate mixture over dough. Dot with remaining oat mixture. Bake 350° 25-30 min.

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