

Chewy Choc-Oat Chip Bars



Ingredients

- 1 cup margarine or butter, softened
- 1 cup firmly packed brown sugar
- 1/2 cup granulated sugar
- 2 tbsp milk
- 2 tsp vanilla
- 1 ¾ cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt (optional)
- 2 ½ cups Quaker® Oats (quick or old fashioned, uncooked)
- 2 cups (12 oz) semi-sweet chocolate chips
- 1 cup chopped nuts (optional)
- 2 eggs

How to make it

1. Heat oven to 375°F.
2. Beat margarine and sugars until creamy.
3. Add eggs, milk and vanilla; beat well.
4. Add combined flour, baking soda and salt; mix well.
5. Stir in oats, chocolate chips and nuts; mix well.
6. Press dough onto bottom of ungreased 13 x 9-inch baking pan.
7. Bake 30 to 35 minutes or until light golden brown.
8. Cool completely; cut into bars.
9. Store tightly covered.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	30 min	45 min	32

Made with



Quaker® Oats-Old Fashioned