

Holiday Polka Dot Cookie Bars

Ingredients

- 1/2 lb (2 sticks) butter, softened
- 1 cup firmly packed brown sugar
- 2 eggs
- 1 tsp vanilla
- 1 2/3 cups all-purpose flour*
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1 tsp baking powder
- 1 tsp salt
- 1 cup milk chocolate or semi-sweet chocolate chips

How to make it

1. Heat oven to 375°F.
2. Spray 15-1/2 x 10-1/2 x 1-inch metal baking pan with cooking spray.
3. In large bowl, beat butter and sugar with electric mixer until creamy.
4. Add eggs and vanilla; beat well.
5. Combine flour, oats, baking powder and salt; add to butter mixture and mix well.
6. Spread evenly into prepared pan.
7. Bake 18 to 20 minutes or until golden brown.
8. Remove pan to wire rack.
9. Sprinkle chocolate chips evenly over hot cookie in pan; let stand until softened, about 1 minute.
10. With spatula or knife, spread softened chocolate evenly over cookie.
11. Sprinkle with candy-coated chocolate pieces; press down lightly.
12. Cool completely; cut into bars.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	48

Made with



Quaker® Oats-Old Fashioned