



Thick & Chewy Oatmeal Chocolate Chip Bars

Level: Easy

Prep Time: 20 minutes

Serves: About 24 to 48

Cooking Time: 60 to 75 minutes

- 4 cups old fashioned oatmeal
- 2 cups (4 sticks) unsalted butter, cut into cubes
- 2 cups dark brown sugar
- 2 cups white granulated sugar
- 4 eggs
- 2 tsp. pure vanilla extract
- 4 cups all-purpose flour
- 2 tsp. baking powder
- 1 (12 oz.) bag semi-sweet chocolate chips
- 2 cups nuts, coarsely chopped (I used walnuts)



Preheat oven to 275°. Line a 12x17 jelly roll pan with parchment paper. Set aside.

In a food processor, blend the oatmeal to powder form. Set aside.

In a very large bowl, cream the butter and sugars. Add the eggs and vanilla and mix until combined. Add the flour, blended oatmeal, and baking powder and mix until combined. Mixture will be thick. Fold in the chocolate chips and nuts. Dump mixture onto the parchment lined pan and spread the batter evenly. Bake for 60 to 75 minutes, until the top turns a golden brown. Leave in pan and place on a wire rack to cool completely. Cut into bars. Store bars in an airtight container.