

Oatmeal Chocolate Chip Cookie Bars

An easy, chewy bar cookie with oats and chocolate chips!

Yield:

24 squares

Ingredients:

1 cup (2 sticks) butter, softened

3/4 cup brown sugar, packed

1/2 cup granulated sugar

1 egg

1 teaspoon vanilla

1 1/2 cups all-purpose flour*

1 teaspoon baking soda

pinch of salt

3 cups rolled ("old-fashioned") oats

12 ounces (2 cups) semi-sweet chocolate chips**

Instructions:

1. Cream butter, sugars, egg, and vanilla with electric mixer on high.

2. Stir in flour, salt, and baking soda, all at the same time.

Stir

in oats. Last, add chocolate chips and stir them in (or use clean hands,

if the dough is too stiff).

3. Press cookie dough into a greased 9×13-inch baking dish.

Dough

should be somewhat flattened, but it's okay for some cracks to remain.

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4. Bake at 350 degrees for 30-35 minutes, or until lightly

golden and cookies are set in the middle.

5. Cool for 20 minutes; cut into 24 squares. Delicious warm or cold! ☐



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This recipe is from Tammy's Recipes.