



OATMEAL FUDGE BARS

- 2 Cups Packed Brown Sugar
- 3/4 Cup Butter, Softened
- 2 Eggs
- 2 Teaspoons Vanilla
- 2 1/2 Cups Biscuick
- 3 Cups Oats
- 12 Ounces Semisweet Chocolate Chips
- 1 Cup Sweetened Condensed Milk
- 2 Tablespoons Butter
- 1/2 Teaspoon Salt
- 1 Cup Chopped Nuts
- 2 Teaspoons Vanilla

DIRECTIONS

1. Heat oven to 350 degrees.
2. Grease a jelly roll pan.
3. Mix brown sugar, butter, eggs, and vanilla.
4. Stir in baking mix and oats until uniform in consistency.
5. Heat chocolate chips, 2 tablespoons butter, condensed milk and the salt in a 2 quart saucepan over low heat, stirring constantly, until smooth.
6. Stir in nuts and vanilla.
7. Press 2/3 of the oatmeal mixture with greased hands in pan.
8. Spread chocolate mixture over oatmeal layer.
9. Drop remaining oatmeal mixture by tablespoons onto the top.
10. Bake until light brown, about 30 minutes.
11. Cool completely and cut into bars.