

## **Oatmeal Fudge Bars from She Makes and Bakes**

Prep time: 30 minutes; Bake time: 25-30 minutes at 325

Makes a 9x13 pan

For the cookie bars:

- 1 cup butter
- 1 1/2 cup brown sugar
- 1/2 cup sugar
- 2 eggs
- 2 teaspoons vanilla
- 2 1/2 cups oats
- 2 1/4 cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/2 teaspoon cinnamon (optional)

For the fudge filling:

- 2 cups semisweet chocolate chips
- 14 ounces sweetened condensed milk
- 1 tablespoon butter
- 1/2 teaspoon salt
- 1 teaspoon vanilla

Preheat the oven to 325 degrees and grease a 9x13 pan.

In a stand mixer or using an electric mixer, cream together the butter and sugars. Add the eggs and vanilla and mix. Stir in the baking soda, salt, and cinnamon until combined. Mix in the flour until combined and the oats until combined. Press a little more than half of the mixture into the bottom of the pan.

In a saucepan, cook the chocolate chips, sweetened condensed milk, butter, salt, and vanilla over medium low heat until creamy (you also could do this in the microwave in 30-second intervals, stirring in between). Pour this mixture over the dough in the pan, but avoid pouring it near the edges. Flatten pieces of the remaining dough and put on top of the fudge. You'll want to leave windows for the fudge to peek through.

Bake for 25-30 minutes or until topping is light brown and fudge is set. Cool for 30 minutes and store at room temperature.