



Chewy Choc-Oat Chip Bars



SERVINGS

32



COOKING TIME

30 min

Our recipe for Chewy Choc-Oat Chip Bars is a family favorite. Thick, a little gooey, and lots of chocolate chips make this a standout recipe. These chocolate chip oatmeal bars are a great treat when entertaining a crowd or celebrating a something special.

Ingredients

- 1 cup margarine or butter, softened
- 1 cup firmly packed brown sugar
- 1/2 cup granulated sugar
- 2 tbsp milk
- 2 tsp vanilla
- 1 ¾ cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt (optional)
- 2 ½ cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 2 cups (12 oz) semi-sweet chocolate chips
- 1 cup chopped nuts (optional)
- 2 eggs

Cooking Instructions

1. Heat oven to 375°F.
2. Beat margarine and sugars until creamy.
3. Add eggs, milk and vanilla; beat well.
4. Add combined flour, baking soda and salt; mix well.
5. Stir in oats, chocolate chips and nuts; mix well.
6. Press dough onto bottom of ungreased 13 x 9-inch baking pan.
7. Bake 30 to 35 minutes or until light golden brown.
8. Cool completely; cut into bars.

9. Store tightly covered.