

O-Henry Bars

Tastes like O-Henry Candy Bars. You should try this easy recipe.

3/4 cup butter
1/3 cup packed dark brown sugar
1/2 cup sugar

1/2 cup dark corn syrup
1 Tb. vanilla

4 cups quick oats

1 cup (8 oz.) semi-sweet chocolate morsels
2/3 cup peanut butter



In a mixing bowl, cream together butter and sugars.
Add syrup and vanilla.
Stir in oats until well blended.
Moisten hands to prevent sticking.
Pat mixture into a greased 10-inch x 15-inch jelly roll cake pan.
Bake in preheated oven of 350 degrees for 30 minutes or until bubbly and lightly browned.
Cool for 20 minutes.

Meanwhile, melt chocolate with peanut butter in microwave or on top of stove.
When well blended; spread over baked layer.
Chill.
Cut into bars and serve.

Yield: 24 servings.

NOTE: The longer you bake the bottom layer the chewier it gets. If baked too long it becomes very hard. Instead of greasing the baking pans, I like to use the Pam spray.