

Bar Cookies

Chocolate

Chocolate Fillers

My son, Daniel loves this moist dessert. Any chocolate lover would take notice. This bar cookie is very different from most, something you should try and taste.

3/4 cup butter
1 cup packed brown sugar
1/2 tsp. salt

1-1/2 cups all-purpose flour
1 cup quick oats

1 cup (6 oz.) semi-sweet chocolate morsels
1 can (14 oz.) sweet condensed milk



In a mixing bowl, cream together butter, brown sugar, and salt.

Add flour and oats, mix until ingredients are course.

Meanwhile, melt chocolate with milk in microwave or on top of stove.

Press two-thirds of the dry mixture in a greased 9-inch square cake pan.

Pour chocolate mixture on top of dough; crumble remaining dry ingredients over chocolate mixture.

Press down lightly and bake in 350 degree oven for 30 - 35 minutes or until lightly browned.

Cool in pan on wire rack and cut into squares or bar cookies.

Yield: 16 square cookies; 32 bar cookies.

NOTE: I have made Peanut Butter Fillers by using the peanut butter morsels. There are many different morsels in the supermarket and the ideas become endless.