FUDGE-TOPPED CHAI BARS

originally appears here:
http://www.neverhomemaker.com/2010/12/12-cookies-of-x-mas-fudge-topped-chai.html

What you'll need . . .
- 1/4 cup Earth Balance (or butter)
- 1/4 cup tahini
- 1/4 cup brown sugar
- 2 teaspoons vanilla extract
- 1/3 cup all-purpose flour
- 1/3 cup whole wheat flour
- 1/3 cup rolled oats (uncooked)
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 2 tablespoons chai tea mix (dry)
- 1/2 cup semi-sweet (or other) chocolate chips
- 1 to 2 tablespoons almond milk
- chopped pecans or other nuts (optional)

Method . . .
1. Preheat your oven to 350 degrees F. Spritz an 8 x 8 inch pan with some canola oil and set aside.
2. Cream together the Earth Balance, tahini, and brown sugar. Beat in the vanilla.
3. In another bowl, whisk together the flours, oats, baking soda, baking powder, salt, and chai tea mix. *(Note: Instructions on how to make the chai tea mix are also on this blog! But if you have a store-bought one, you can use that, too!)*
4. Add the dry ingredients to the wet and mix until just combined. Dough should be moistened, but somewhat crumbly.
5. Press into the 8 x 8 inch pan until flat and even. Then bake for 10 to 12 minutes, until browned on the edges.
6. Allow to cool. Then add the almond milk to the chocolate chips and microwave on high for 1 to 2 minutes. Until melty.
7. Spread chocolate over the bars and then sprinkle chopped pecans (or other nuts) on top. Let cool in the refrigerator.

Head back to http://www.neverhomemaker.com for more great recipes!