

## Florentines

### Ingredients

2/3 cup butter

2 cups quick oats

1 cup granulated sugar

2/3 cup all-purpose flour

1/4 cup light or dark corn syrup

1/4 cup milk

1 teaspoon vanilla extract

1/4 teaspoon salt

1 3/4 cups (11.5 oz. pkg.) Dark or Milk Chocolate Morsels

### Directions

PREHEAT oven to 375° F. Line baking sheets with foil. I used silpats

MELT butter in medium saucepan; and remove from heat (I used the microwave and a medium size bowl). Stir in oats, sugar, flour, corn syrup, milk, vanilla extract and salt; mix well. Drop by level teaspoons, about 3 inches apart, onto lined baking sheets. Spread thinly with rubber spatula. I used a small off set spatula dipped in water to spread them thin.

BAKE for 6 to 8 minutes or until golden brown. Cool on baking sheets on wire racks. Remove from silpat.

MICROWAVE morsels in medium, uncovered, microwave-safe bowl on MEDIUM-HIGH (70%) power for 1 minute; STIR. Morsels may retain some of their original shape. If necessary, microwave at additional 10 to 15-second intervals, stirring just until morsels are melted. Spread thin layer of melted chocolate onto flat side of half the cookies. Top with remaining cookies to make sandwiches.