

No-Bake Oatmeal Peanut Butter Chocolate Chip Bars

Based on the recipe by Brown Eyed Baker

Ingredients

3 cups old-fashioned oats
2 cups semi-sweet chocolate chips, divided
1 cup creamy peanut butter
1 teaspoon vanilla extract
2 cups sugar
1/2 cup milk
1/2 cup butter
1/2 teaspoon salt

Line an 8 or 9 inch square pan or 9 x 13 pan (for thinner bars) with parchment.

In a large mixing bowl, stir together oats and 1 cup chocolate chips. Then add vanilla and peanut butter. *Note: To work peanut butter into oat/chip mixture, rotate the bowl as you gather the oats into the peanut butter. Since the peanut butter isn't very viscous (yup--big science word from my husband), the oats and chips need to be convinced to let the peanut butter make up a "batter."*

In a medium saucepan, combine sugar, milk, butter and salt over medium heat, stirring occasionally until the butter is melted. Bring to a boil, with white and foamy bubbles over the entire surface, and boil for 2 minutes. (*Note: Set your timer!*)

Immediately and carefully, pour the hot mixture over the oatmeal mixture and stir, working quickly, to combine. Make sure all of the oatmeal mixture is moistened with the hot mixture.

Turn mixture into the parchment-lined pan and press into an even layer with a spatula. Sprinkle remaining chocolate chips on top and press in gently to stick.

Allow bars to cool and set at a room temperature for about 30 minutes. Use parchment to lift out of pan and cut into bars. Store in an airtight container for up to a week (*Ha! Like they'll last that long!*)

Makes 24 bars in a 9 x 13 pan; 16 in a square pan.

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