

GOOEY CAKE MIX COOKIE BARS

- 1 (15.25 oz) box white cake mix
- 1/2 cup canola oil
- 2 eggs
- 1/2 cup (1 stick) unsalted butter, melted
- 1/2 cup semi-sweet chocolate chips
- 1/2 cup butterscotch
- 1 (14 oz) can sweetened condensed milk
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt, optional

Preheat the oven to 350 degrees F. and lightly grease a 9 x 13 - inch baking dish with butter or non-stick cooking spray. Set aside.

In a large bowl, beat together the dry cake mix, canola oil, eggs, and vanilla; mixing until the mixture just comes together.

Divide the batter in half and press one half into the prepared baking dish to form an even layer.

In a medium heat-proof bowl, add the butter, chocolate chips, and butterscotch chips. Microwave in 30-second intervals, stirring in between, until the mixture is fully melted and smooth.

Stir the condensed milk and salt, if using, into the chocolate chip mixture until completely mixed up. Pour over the base cake layer.

Drop spoonfuls of the remaining batter over the chocolate chip layer.

Bake for 20 to 25 minutes, or until golden brown.

Cool.

Once cool, cover and place in the refrigerator. (*Judy left hers overnight in the fridge.*)

Slice into bars when ready to serve.