

No-Bake Chocolate Oat Ba !

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* Ingredients

- 📖 1 cup of butter
- 📖 1/2 cup packed brown sugar
- 📖 1 teaspoon of vanilla extract
- 📖 3 cups of oatmeal
- 📖 1 cup dark or semi-sweet chocolate chips
- 📖 1/2 cup peanut butter

* Directions

Line an 8 or 9 inch square baking dish with parchment paper and set aside.

Overhangs edges of foil for easier lifting of bars from baking pan.

Melt the butter and brown sugar in a large saucepan over medium heat until the butter has melted and the sugar has dissolved.

Stir in the vanilla. Mix with the oats.

Cook over low heat for 3 to 4 minutes or until ingredients are combined.

Pour half the oat mixture into the prepared baking dish. Spread the mixture evenly, pressing down.

Reserve the other half for the second coat.

To make the filling, melt the peanut butter and chocolate chips in a small microwave-safe bowl and stir until smooth.

Pour the chocolate mixture over the crust in the saucepan, reserving about 1/4 cup for basting and distribute evenly.

Pour the remaining oat mixture onto the chocolate layer, pressing gently and drizzle with the remaining chocolate mixture.

Refrigerate 4 hours . ENJOY !!