

FUDGY OAT SQUARES

Fudge part:

2 tablespoons butter
1 cup heavy cream
2 cups chocolate chips

2 tablespoons sugar
1 cup walnuts (optional)
1 teaspoon vanilla
1/3 teaspoon salt

Cake part:

2 cups brown sugar
1 cup butter
1 teaspoon vanilla
2 eggs

1 teaspoon baking soda
1/2 teaspoon salt
2-1/2 cups white flour
3 cups oats

Heat the 2T of butter and the cream to boiling. Add the chocolate chips, sugar, vanilla, salt and turn off and stir till melted. When melted add the nuts. Set aside.

Mix together the sugar, butter, vanilla, and eggs till blended. Add the next 4 ingredients. Reserve 1/3 of mixture and press the remaining 2/3 into a greased 13x9 pan. Pack down with a wet hand for it not to stick. Spread the chocolate mixture over all and dab with the remaining 1/3 of topping making it as even as possible. Bake at 350° for 25-30 minutes until brown on the edges and light on top. It will still be gooey and will harden up as it cools. Serves 8.



TIP:

A student emailed me and told me Starbucks is making these...I missed the boat on this one! We've been making these for 20 years!