



Chocolate Revel Bars

Savannah · 29/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

24

Description

These familyfavorite chocolate revel bars feature two layers of a chewy oatmeal cookie filled with fudgy chocolate

Ingredients

- - 3 cups quick cooking oats - 2 ½ cups all-purpose flour - 1 teaspoon baking soda - 1 teaspoon salt - 2 cups packed brown sugar - 1 cup butter
- softened - 2 large eggs - 2 teaspoons vanilla extract - 1 (14 ounce) can sweetened condensed milk - 1 ½ cups semisweet chocolate chips - 2 tablespoons butter - ½ teaspoon salt - ½ cup chopped walnuts - 2 teaspoons vanilla extract

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9x13-inch baking pan. Make the oatmeal batter: Combine oats
2. flour
3. baking soda
4. and salt in a bowl. Beat brown sugar and butter with an electric mixer in a large bowl until fluffy. Mix in eggs and vanilla. Stir in flour mixture until combined. Make the filling: Heat condensed milk
5. chocolate chips
6. butter
7. and salt in a medium saucepan over low heat
8. stirring frequently
9. until smooth
10. 5 to 8 minutes. Remove from the heat and stir in walnuts and vanilla. Pat 2/3 of the oatmeal batter into the bottom of the prepared pan. Spread filling evenly over top
11. then dot with remaining batter. Bake in the preheated oven for 30 to 35 minutes. Remove to a wire rack and let cool completely before cutting into 24 bars.