

Sure, I'd be happy to provide you with a recipe for oatmeal fudge cookies. These cookies combine the chewy texture of oatmeal cookies with the rich, chocolatey goodness of fudge. Here's a simple recipe to follow:

Ingredients:

For the Oatmeal Cookie:

- 1 cup (2 sticks) unsalted butter, softened
- 1 cup light brown sugar, packed
- 1/2 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3 cups old-fashioned oats

For the Fudge Filling:

- 1 can (14 oz) sweetened condensed milk
- 2 cups semi-sweet chocolate chips
- 2 tablespoons unsalted butter
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- Optional: 1/2 cup chopped nuts (walnuts or pecans)

Instructions:

Preparing the Oatmeal Cookie Dough:

1. **Preheat your oven** to 350°F (175°C) and line baking sheets with parchment paper.
2. **Cream the butter and sugars** together in a large mixing bowl until light and fluffy. Beat in the eggs, one at a time, then stir in the vanilla extract.
3. **Combine the dry ingredients** in a separate bowl: flour, baking soda, and salt. Gradually beat into the creamed mixture. Stir in the oats until well combined.
4. **Set aside** about two-thirds of the oatmeal cookie dough. Press the remaining dough into the bottom of a greased or parchment-lined 9x13 inch baking pan, creating a flat, even layer.

Making the Fudge Filling:

5. **In a medium saucepan**, combine the sweetened condensed milk, chocolate chips, butter, and salt. Cook over low heat, stirring frequently, until the chocolate has melted and the mixture is smooth. Remove from heat and stir in the vanilla extract (and nuts, if using).
6. **Pour the fudge filling** over the oatmeal cookie layer in the baking pan, spreading evenly.
7. **Crumble the remaining oatmeal cookie dough** over the fudge layer, lightly pressing it into the fudge.

8. **Bake** in the preheated oven for 25-30 minutes, or until the top is lightly browned and the edges start to pull away from the sides of the pan.
9. **Cool completely** in the pan on a wire rack before cutting into squares.

Enjoy your oatmeal fudge cookies! Let them cool completely before serving for the best texture and flavor.