**Oatmeal Chocolate Bars**

**Ingredients:**

* 2 cups all-purpose flour
* 2 cups quick-cooking oats
* 1-1/2 cups packed brown sugar
* 1 teaspoon baking soda
* 1/2 teaspoon salt
* 1-1/2 cups cold butter, cubed
* 2 cups (12 ounces) semisweet chocolate chips
* ½ Can of Condensed Milk or ½ cup of caramel topping

**Directions:**

1. In a large bowl, mix flour, oats, brown sugar, baking soda and salt and butter until (this will be a very gooey mixture, use hands or dough hooks). Set aside ¾ cups of this mixture for topping.
2. Press the remaining mixture into a greased 13-in. x 9-in. baking pan. Bake at 350° for 15 minutes. Remove pan from oven and sprinkle with the chocolate chips.
3. Drizzle the condensed milk or caramel topping over the chocolate chips.
4. Put the remaining mixture on top. Mixture does not sprinkle, make small flat ‘mini-pancakes’ and put them on top.
5. Bake for 15 minutes. Cool for 2 hours before cutting.
6. Cut into small squares

Variations:

Add nuts or coconut with the chocolate chips.

Substitute the chocolate chips with blueberries or raspberries and coconut.