

Bake Sale Chocolate Chip Oatmeal Brownies



The recipe for these moist, delicious brownies has been in my family for as long as I can remember. It is a winner with everyone and is a great bake sale item. At a recent sale, one man came back twice and then sent his son for more!

By SVILLEN

Prep: 15 mins

Cook: 20 mins

Total: 35 mins

Servings: 24

Yield: 24 bars



Ingredients

- 1 cup butter, softened
- $\frac{2}{3}$ cup brown sugar
- $\frac{2}{3}$ cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon salt
- 2 cups quick-cooking oats
- 2 cups chocolate chips, divided

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Beat butter and sugars with an electric mixer until light and fluffy. Beat in eggs and vanilla extract. Blend in flour, baking powder, cinnamon, and salt. Mix in oats and 1 cup chocolate chips.

Spread batter evenly in an ungreased 9x13-inch baking pan. Sprinkle remaining 1 cup chocolate chips evenly on top.

Bake in the preheated oven until edges are browned and center is light brown, 20 to 22 minutes. Do not overbake. Cool completely before cutting into 24 bars.

Nutrition Facts

Per Serving: 231 calories; protein 2.6g; carbohydrates 29.1g; fat 12.8g; cholesterol 35.8mg; sodium 132.9mg.