

OATMEAL FUDGE BARS

(from [Everyday Insanity](#))

1 cup quick-cooking oats
1+1/4 cup light brown sugar, divided
1 cup all-purpose flour, divided
1/4 tsp baking powder
1/4 tsp baking soda
1/4 tsp salt + 1 pinch, divided
10 tbsp unsalted butter, divided
1 + 1/2 cups chocolate chips
1 egg

Heat your oven to 325 degrees. Line an 8 inch square baker with aluminum foil, allowing excess to hang over the edges of the pan. Grease foil; set pan aside.

Combine the oats, 1 cup of brown sugar, 3/4 cup of flour, baking powder, baking soda, and a pinch of salt. Stir together in a bowl to combine. Melt 8 Tbsp butter and stir into the oat mixture until combined. Reserve 3/4 cup of the mixture for the topping. Sprinkle the remaining oat mixture over the bottom of the prepared pan and press into an even layer. Bake until light golden brown, about 12 minutes. Cool completely, about 1 hour.

Combine the remaining 1/4 cup flour, the remaining 1/4 cup brown sugar, and the remaining 1/4 tsp salt in a bowl. Set aside.

Melt the chocolate chips and the remaining 2 Tbsp butter in a large bowl, microwaving at 50% power in 30 second intervals, stirring after each. Let cool slightly. Add the egg and whisk until combined. Use a rubber spatula to fold in the flour mixture, stirring until just combined.

Pour the chocolate filling over the cooled crust and sprinkle with the remaining oatmeal mixture. Bake until a toothpick inserted into the center comes out with a few moist crumbs attached, 25-30 minutes. Cool completely on a wire rack. Using the foil overhang, lift the bars from the pan and cut into squares. Store leftovers in an airtight container at room temperature.