



Bozeman Bars

by Kate Oghigian

(Chocolate-coconut-caramel pecan bars)

REMEMBER:
POT
PAN
CREAM IN
FRIDGE

Prep Time: 10 min

Cook Time: 15-20 min

Additional Time: 30 min (cooling)

Total Time: 1 hour

Servings: 18

Ingredients:

- Cooking spray
- 1 cup chopped pecans
- ½ cup dark chocolate chips
- ½ cup unsweetened shredded coconut
- 9 graham crackers
- ¾ cup unsalted butter, melted
- 1 cup firmly packed brown sugar
- 2 Tb heavy whipping cream
- 1 tsp vanilla extract
- ¼ tsp coarse Kosher Salt

Directions:

WASH HANDS!

Step 1-

Preheat oven to 350 degrees F. Line a 9 x 13 inch jelly roll pan with aluminum foil; spray with cooking spray

Step 2-

Arrange pecans in a single layer in a shallow pan

Step 3-

Bake in the preheated oven, stirring halfway through, until pecans are toasted and fragrant, about 7-8 minutes.

Step 4-

Arrange graham crackers in a single layer on the prepared jelly roll pan. Sprinkle ½ cup of chocolate chips in even layer on top.

Lemon Dream Bars

By: Triple Tree Bakes (Altered to make my own-By: Remi)

Ingredients:

1 Cup Sugar
2 Tablespoons Lemon Zest
6 oz cream cheese softened
 $\frac{3}{4}$ cup salted butter softened
1 egg
 $\frac{1}{2}$ tsp lemon oil
3 cups flour
1 $\frac{1}{2}$ teaspoons baking powder
1 cup white chocolate chips
24 lemon oreos- crushed
 $\frac{1}{4}$ cup lemon curd

Directions:

1. Set the oven to 375 degrees F
2. Add 24 oreos to a gallon zip lock, hit with a rolling pin to crush.
3. Put cream cheese and butter in a mixing bowl with a paddle attachment and mix on medium until fully incorporated.
4. Add the lemon zest and sugar to the mixing bowl with a paddle attachment, mix.
5. Add in 1 egg and $\frac{1}{2}$ tsp lemon oil.
6. Add 3 cups flour and 1 $\frac{1}{2}$ tsp baking powder. Add into the mixer on low speed until fully mixed.
7. Add $\frac{1}{2}$ of the crushed oreos and 1 cup of the white chocolate chips to the dough until fully incorporated.
8. Press into a greased 9x13 inch pan
9. Bake for 18-20 min until the edges start to brown.
10. Set on a cooling rack for 30 minutes or put in the freezer to quickly cool.
11. Pour Lemon curd on top and then sprinkle remaining oreo pieces on top of the bars.
12. ENJOY!

Marshmallow Magic Crunch Bars

Ingredients:

- 1 stick butter
- 1 pack of graham crackers
- 1 cup of mini chocolate chips
- 1 cup of butterscotch chips
- 1 cup sweetened coconut flakes
- 14 ounces of condensed milk
- 2 cups mini marshmallows

Baking Tools:

- 1 cup measuring cup
- 9x12 or 9x13 glass baking dish
- Medium or large mixing bowl
- Microwave safe small bowl
- Silicone spatula
- Oven mits
- Timer

How to make :

1. Preheat oven to 350 degrees
2. Crush graham crackers (in large ziplock)
3. Melt 1 stick of butter (45 seconds)
4. Mix melted butter and crushed graham crackers in a mixing bowl
5. Spread graham cracker butter crust evenly onto bottom of baking dish
6. Sprinkle a layer of chocolate chips
7. Sprinkle a layer of butterscotch chips
8. Sprinkle a layer of coconut shavings
9. Drizzle a layer of condensed milk
10. Sprinkle a layer of mini marshmallows
11. Bake at 350 degrees for 30 minutes
12. Let cool at least 30 minutes
13. Slice into bars and enjoy!

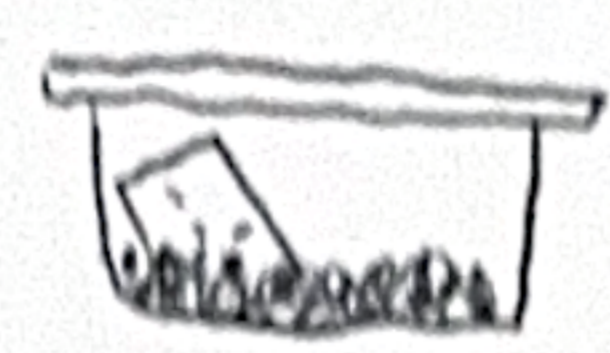


Ingredients:

1/2 cup butter (Melted)



1 1/2 cups graham crumbs



1 can condensed milk (sweetened)



1 cup chocolate chips



1 1/4 cup flaked coconut



3/4 cup cashews (chopped)



Directions: Preheat oven to 350°

Mix butter and crumbs. Press into pan. Layer coconut, chocolate chips, and nuts. Pour condensed milk on top.

Bake 18-25 minutes. Cool for 10+ minutes. Cut into bars. Enjoy!

Hello Dolly Bars

Making and eating Hello Dolly bars have been a tradition in our family for a long time. Every Christmas we always have to make these.

Submitted by **Cupcake Princess**

Prep Time: 10 mins

Cook Time: 25 mins

Total Time: 35 mins

Servings: 24

Yield: 2 dozen bars

Ingredients

- 1 ½ cups graham cracker crumbs
- ½ cup butter, melted
- 1 (14 ounce) can sweetened condensed milk
- 1 ½ cups semisweet chocolate chips
- 1 cup chopped walnuts
- 1 cup shredded coconut
- ½ cup white chocolate chips

Directions

Step 1

Preheat the oven to 325 degrees F (165 degrees C).

Step 2

Mix graham cracker crumbs and melted butter together in a bowl until evenly moistened; press into the bottom of a 9x13-inch baking dish.

Step 3

Pour 1/2 of the can of sweetened condensed milk over the graham cracker crust. Sprinkle semisweet chocolate chips, walnuts, coconut, and white chocolate chips over the graham cracker crust; gently press chocolate, nuts, and coconuts into the crust. Drizzle remaining 1/2 can of condensed milk over the top.

Step 4

Bake in the preheated oven until fragrant and coconut is golden, 25 to 30 minutes. Cool completely before cutting into squares.

Broccoli Cheese Bars

1. Preheat oven
2. Start Bacon
3. Chop broccoli
4. Heat oil in skillet, add broccoli . cook for minutes
Turn off and remove to bowl
5. In a bowl weigh cheese , add eggs , oregano , salt ,
flour , whisk . add broccoli .
6. Spray pan with avocado oil .
7. Pour in egg mixture Bake for **18** minutes .
8. Wash Dishes
9. Wipe Counters
10. Remove Bacon
11. Slice Tomatoes and Chop Chives
12. Remove Egg Bars
13. Chop Bacon
14. Plate Final bbecct
Egg Square, topped with bacon, tomato and chives.

Nutrition - per bar with 1 piece of bacon on top
99 Calories 3g carbs 7g protein 8.5g fat 293mg sodium
1g fiber 1g sugar

Ingredients

1 1/4 cup chopped broccoli
1/2 tablespoon olive oil
4 eggs
1/4 teaspoon dried oregano
1/4 teaspoon salt
1 tablespoon flour
3 ounces cheddar cheese

Sliced tomatoes
Chopped chives
Chopped bacon
Hot sauce

Need to bring

8x8 baking dish
Chopping board
Skillet
Spoon 2
Cheese grater
Scale
1 cup
1/2 tbs
1 tbs
4 Forks
Plates

3 knife
2 bowls
air fryer
spatula
whisk
tongs
1/4 cup
1/4 tsp
paper towels
knives
napkins

Scootcharoos

1 cup sugar

1 cup Karo syrup

1 stick of butter

1 cup peanut butter

6 cups Special K

1 cup chocolate chips

1 cup butterscotch chips

1 tsp veg oil

- 1) Wash hands + put on apron.
- 2) Melt butter, while your waiting put the 6 cups Special K in large bowl. Now add ^{1 cup} syrup to the butter. Now add sugar and
- 3) Add 1 cup of peanut butter to the melted ingredients
- 4) Pour the mixture over the cereal combine together. then pour in the pan, ^{makes smooth}

5) Melt the chocolate ^{1 cup} chips and butters ^{1 cup} each chips and oil ^{1/2 cup} together in microwave 1 min 30 secs in 30 second increments

6) Pour chocolate mixture over Earl then Flanken
it out.

7) If time put in freezer to harden chocolate. If not
Serve to judges.

Almond Joy Banana Bread Bars

By Arizona Resel

15 Servings

Wet Ingredients

- 3 Bananas
- 1 Egg
- 1/3 Cup Melted Butter
- 1 teaspoon Vanilla Extract
- 1/4 teaspoon Almond Extract

Dry Ingredients

- 1 teaspoon Baking Soda
- 1 Cup Sugar
- Pinch of Salt
- 1 1/2 Cups Flour
- 1/4 Cup Roughly Chopped Pecans
- 1/4 Cup Chocolate Chips
- 1/4 Cup Unsweetened Coconut
- 1 TABLESPOON Brown Sugar

Toppings

- 1/4 Cup Roughly Chopped Pecans
- 1/4 Cup Chocolate Chips
- 1/4 Cup Unsweetened Coconut
- 1/4 Cup Brown Sugar

Directions

- Set Oven to 350 Degrees F
- Mash up bananas
- Mix together wet ingredients (Don't forget Butter)
- Mix together dry ingredients
- Combine all ingredients
- GREASE PAN or line with parchment
- Pour ingredients into pan
- Add toppings
- Bake for 25 minutes
- Let cool on cooling rack for 10 minutes
- Cut into bars
- Enjoy!

Best Homemade Brownies

Prep Time: 5 mins

Cook Time: 45 mins

Serves 16 brownies



The ultimate recipe for brownies! They're fudgy, moist, and super chocolaty, with perfect crispy edges. From *Weeknight Baking* by Michelle Lopez.

Equipment

- 8x8 Baking Dish (this is the one I use so they don't overcook)
- Cooking Spray (I love this avocado oil one from Chosen Foods)
- Parchment Paper (this makes it so much easier to remove the brownies from the pan)

Ingredients

- 1 1/2 cups granulated sugar*
- 3/4 cup all-purpose flour
- 2/3 cup cocoa powder, sifted if lumpy
- 1/2 cup powdered sugar, sifted if lumpy
- 1/2 cup dark chocolate chips
- 3/4 teaspoons sea salt
- 2 large eggs
- 1/2 cup canola oil or extra-virgin olive oil**
- 2 tablespoons water
- 1/2 teaspoon vanilla

Instructions

1. Preheat the oven to 325°F. Lightly spray an **8x8 baking dish (not a 9x9 dish or your brownies will overcook)** with cooking spray and line it with parchment paper. Spray the parchment paper.
2. In a medium bowl, combine the sugar, flour, cocoa powder, powdered sugar, chocolate chips, and salt.
3. In a large bowl, whisk together the eggs, olive oil, water, and vanilla.
4. Sprinkle the dry mix over the wet mix and stir until just combined.
5. Pour the batter into the prepared pan (it'll be thick - that's ok) and use a spatula to smooth the top. Bake for 40 to 48 minutes, or until a toothpick comes out with only a few crumbs attached (note: it's better to pull the brownies out early than to leave them in too long). **Cool completely before slicing.***** Store in an airtight container at room temperature for up to 3 days. These also freeze well!

Notes

*If you'd like to reduce the sugar, I've had success with 1 cup granulated sugar instead of 1 1/2 cups.

Best Brownies

All Recipes.com

- ½ cup butter
- 1 cup white sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- ⅓ cup unsweetened cocoa powder
- ½ cup all-purpose flour
- ¼ teaspoon salt
- ¼ teaspoon baking powder
- ¼ cup milk chocolate chips
- 1 tbs sprinkles

Directions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a pan.
2. Melt 1/2 cup butter in a large saucepan. Remove from heat, and stir in sugar, eggs, and 1 teaspoon vanilla. Mix 1/3 cup cocoa, flour, salt, and baking powder in separate bowl, then add to wet ingredients and mix well. Fold in chocolate chips and sprinkles. Spread batter into prepared pan.
3. Bake in the preheated oven until top is dry and edges have started to pull away from the sides of the pan, about 30 minutes.

Nutrition Facts

Servings Per Recipe 16

Calories 184

Total Fat 9g

Saturated Fat 5g

Cholesterol 44mg

Sodium 113mg

Total Carbohydrate 25g

Dietary Fiber 1g

Total Sugars 20g

Gluten-Free One-Bowl Chocolate Chip Cookie Dough Bars

Ingredients

- 1 cup butter (softened)
- 3/4 cup granulated sugar
- 1 cup light brown sugar
- 2 eggs
- 2 teaspoons vanilla
- 1-3/4 cups gluten free flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups chocolate chips

Directions

- Preheat oven to 350° F.
- Lightly grease your square 8 X 8 baking pan.
- Cream together the butter and sugars until well-combined.
- Add in your eggs.
- Mix with mixer
- Slowly add in flour, salt and baking soda.
- Mix with mixer
- Once completely combined, fold in chocolate chips with a spoon.
- Add your dough to the greased baking pan and bake for 25-30 minutes. (You want to pay attention to the stiffness in the center of your pan, the cookie dough bars will continue to cook once you remove them from the oven).
- Let cool in the baking pan before removing to slice and

ENJOY!

Copycat Nature Valley Granola Bars

Save money by making copycat Nature Valley granola bars at home (and save time by not having to run to the store to buy them)! This homemade version is super simple to make and tastes just like the real thing. Using my food scientist background, I worked backward to duplicate the flavor and texture of this classic snack at home.



★★★★★
5 from 8 votes

Prep Time
15 mins

Cook Time
20 mins

Total Time
35 mins

Course: Snacks Cuisine: American

Diet: Diabetic, Gluten Free, Halal, Hindu, Kosher, Low Fat, Low Lactose, Low Salt, Vegan, Vegetarian

Keyword: chewy granola bars, homemade granola bars, nature valley bars, nature valley granola bars

Servings: 10 bars Author: [Sarah Bond](#)

Ingredients

- 2 ½ cups rolled oats divided, 200 g
- ¼ cup vegetable oil or any neutral oil, 60 mL
- ¼ cup honey 60 mL
- 1 tsp vanilla extract
- ¼ cup brown sugar 50 g
- ¼ tsp baking soda
- ¼ tsp salt

Instructions

1. **Preheat** oven to 350°F (176°C).
2. **Blitz:** Add ½ cup of the oats to a blender or food processor and blitz into a flour.



3. **Wets:** Stir oat flour together with ¼ cup vegetable oil, ¼ cup honey, and 1 tsp vanilla extract.



4. **Dries:** Stir in remaining rolled oats, $\frac{1}{4}$ cup brown sugar, $\frac{1}{4}$ tsp baking soda, and $\frac{1}{4}$ tsp salt.



5. **Press:** Line a baking dish (7x9 inch or similar) with parchment paper, then transfer oat mixture into it. Press the mixture firmly down into the pan (use the bottom of a glass to flatten it).



6. **Bake** for 20 to 25 minutes or until golden brown and firm. Immediately after taking it out of the oven, use the bottom of a glass to press the bars, flattening the top firmly. Let cool fully before cutting into bars.



S'mores Cookie Bars

Brooke Homec

These s'mores cookie bars are a soft and chewy graham cracker cookie, topped with toasted mini marshmallows and chocolate bars for the ultimate s'more experience from home!

★★★★★ 5 from 20 votes



PREP TIME

15 mins

COOK TIME

20 mins



COURSE

Dessert

CUISINE

American



SERVINGS

18

CALORIES

335 kcal

INGREDIENTS

- 1 cup (227 g) butter room tempertaure
- 1 cup (220 g) dark brown sugar light brown is fine too *3/4 cup*
- 1/2 cup (100 g) granulated sugar *1/4 cup*
- 2 large eggs
- 2 teaspoon vanilla
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 1/2 cups (126 g) graham cracker crumbs 11 full sheets
- 2 cups (280 g) all-purpose flour *+ 1/8 cup*
- 10 oz (g) mini marshmallows
- 4 hershey bars

2 tsp water

INSTRUCTIONS

- 1 Preheat oven to 350 F. Line a 9x13 baking pan with parchment paper, or spray with cooking spray and set aside.
- 2 Place butter and sugars together in a large mixing bowl fitted with a paddle attachment. Beat on medium-high for 3-4 minutes until light and fluffy.
- 3 Add eggs one at a time, mix until smooth on low speed, about 30 seconds each egg. Beat in the vanilla. *+ 2 tsp water*
- 4 Add soda, salt, graham cracker crumbs and flour and mix on low until incorporated.
- 5 Press cookie dough into the bottom of the 9x13 baking pan.
- 6 Bake for about 16-18 minutes. The middle of the cookie base should still look slightly doughy and glossy, but the edges should look done.
- 7 Remove from the oven and top with marshmallows. Return to the oven for about 3-4 minutes, until they are all puffed. You can throw under the broiler if you want, or use a kitchen torch after to get some parts more browned.
- 8 Top the cooked and warm marshmallows with hershey squares, or even chocolate chips.
- 9 Allow to cool before cutting into them.

NOTES

I have always just put chocolate bars on top, but I think chocolate chips would be great too. It all turns into melty chocolate anyway.

These bars store great, and I love to eat them out of the freezer because they stay somewhat chewy!

I have given both cups and grams as measurements. Grams will be more precise, especially when measuring flour. If you don't have a kitchen scale, no problem! Just lightly spoon flour into your measuring cup to insure its not packed in there. Light and fluffy is the key.

NUTRITION



Red Velvet Cheesecake Bars

★★★★★

Course	Dessert
Cuisine	American
Prep Time	15 minutes
Cook Time	35 minutes

Servings 9 people
Author Coco and Ash

Equipment

- Parchment Paper
- Non-stick spray
- 8x8 baking dish

Ingredients

Red Velvet Layer

- 1/2 cup salted butter
- 2 ounces semi-sweet baking chocolate
- 1 cup white sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 teaspoons red food coloring
- 2/3 cup all purpose flour

Cheesecake Layer

- 8 ounces cream cheese (softened)
- 1 large egg
- 1/3 cup white sugar
- 1 teaspoon vanilla extract

Instructions

1. Pre-heat your oven to 350 degrees.
2. Prepare an 8x8 pan by lining it with parchment paper and spraying it with non-stick spray. (if you don't have parchment, just spray very well.)
3. Add the butter and the baking chocolate to a small bowl and melt together in the microwave. Start with 30 seconds, then stir and continue in 30 second intervals until melted. Set aside to cool.
4. In a larger bowl, add in the sugar, eggs, vanilla extract, red coloring. Beat together with an electric mixer or whisk.
5. Add in the chocolate/butter mixture and beat again until combined.

6. Sprinkle the flour over the batter and use a spatula to incorporate into the batter.
7. Pour the batter into your prepared pan and set aside while you make the cheesecake mixture.
8. Add all of the cheesecake ingredients (cream cheese, egg, sugar, and vanilla) to a small bowl and beat until combined.
9. Spoon the mixture into dollops all over the red velvet batter.
10. Use a spoon or knife to swirl the cheesecake mixture into the red velvet batter.
11. Bake in the oven for 35-40 minutes or until a toothpick comes out clean.
12. Allow to cool in the pan then slice and serve!

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Snickerdoodle Bars

Ingredients

For streusel

- ½ cup All purpose flour
- ⅓ cup Brown sugar
- 2 tsp Cinnamon
- Pinch of salt
- 5 tbsp melted butter, unsalted

Cookie dough

- 2 cups All purpose flour
- 1 tsp cornstarch
- 1 tsp cinnamon
- ½ tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 8 tbsp of cold butter cut into cubes
- ½ cup brown sugar
- ¼ cup granulated sugar
- 1 tsp vanilla extract
- 1 large egg
- 1 large egg yolk

Icing

- 2 tbsp unsalted butter melted
- 2 tbsp heavy cream
- 1 cup powdered sugar
- 1 tsp vanilla

Instructions

- Prepare the streusel filling in a medium sized bowl, combine the flour, brown sugar, cinnamon, and salt. Melt your butter in a small microwave safe bowl. Work your butter and dry ingredients together until fully mixed.

- Preheat your oven to 380 degrees fahrenheit. Line your baking tray with parchment paper and set aside.
- Combine your dry ingredients in a large bowl: all purpose flour, cornstarch, cinnamon, baking powder, baking soda, and salt. Set aside
- Place the cubed butter and sugars into the bowl of a stand mixer with the paddle attachment. Cream for two minutes on medium high speed, or until smooth. Scrape sides of bowl with rubber spatula.
- Add egg, egg yolk, and vanilla extract to your butter and sugar mixture. Mix on medium speed until combined.
- Gradually add your dry ingredients in $\frac{1}{4}$ at a time. Mix on low speed until incorporated.
- Press a layer of $\frac{3}{4}$ of the cookie dough into the bottom of your baking pan, press a layer of your streusel in, then add the rest of your cookie dough on top. Bake for 20-25 minutes in your preheated oven, or until golden brown on the top.
- Cool for 10-15 minutes, while your bar is cooling make the icing. Melt your butter in a small microwave safe bowl until melted. Once it is melted add in powdered sugar, vanilla, heavy cream, and salt. Mix with a small whisk until smooth.
- Take your bars out of your baking pan, drizzle with your icing, cut and serve.

Nutrition facts

- Serving :one bar, Calories: 555k cal 28%,
Carbohydrates: 76g 40%, Fat:26g 40%,
Polyunsaturated Fat:8g, Trans Fat: 1g,
Cholesterol:104mg 35%, Sodium:445mg 19%,
Potassium:105mg 3%, Fiber:2g 8%, Sugar: 44g 49%,
Vitamin C:1mg 1%, Calcium:79mg 8%, Iron:2mg 11%

Brookies (Brownie Cookies)

This brookie recipe was inspired by a co-worker who couldn't decide if she wanted brownies or chocolate chip cookies for her birthday treat. Since she said I should just pick one, I thought this up on the way home. I couldn't find a recipe like it on Allrecipes, so I created it. These brookies go quickly; I usually make a double batch in a jelly roll pan.

Submitted by **Melanie B**  Tested by **Allrecipes Test Kitchen**

Prep Time: 20 mins

Cook Time: 20 mins

Total Time: 40 mins

Servings: 20

Yield: 20 bars

Ingredients

Cookie Layer:

1/2 cup butter, softened

1/2 cup light brown sugar

1/4 cup white sugar

1/2 teaspoon vanilla extract

1 large egg

1 1/4 cups all-purpose flour

1/2 teaspoon salt

1/2 teaspoon baking soda

1 cup semisweet chocolate chips

Brownie Layer:

1 cup white sugar

1/2 cup butter, melted

1 teaspoon vanilla extract

2 eggs

1/3 cup cocoa powder

1/2 cup all-purpose flour

1/4 teaspoon baking powder

1/8 teaspoon salt

Directions

Step 1

Gather all ingredients.

Step 2

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish.

Step 3

Prepare cookie layer: Beat 1/2 cup butter, 1/2 cup brown sugar, 1/4 cup white sugar, and 1/2 teaspoon vanilla in a large bowl until creamy. Add one egg; beat until light and creamy, about 2 minutes.

Step 4

Whisk 1 1/4 cups flour, 1/2 teaspoon salt, and baking soda in a bowl. Gradually stir flour mixture into butter mixture until dough is combined. Stir chocolate chips into dough. Spread dough evenly into the prepared baking dish; set aside.

Step 5

Prepare brownie layer: Stir 1 cup sugar, 1/2 cup melted butter, and 1 teaspoon vanilla in a bowl; add two eggs and beat well. Mix in cocoa powder until well-combined. Stir in 1/2 cup flour, baking powder, and 1/8 teaspoon salt until batter is combined. Pour over cookie layer and spread to cover completely.

Step 6

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 20 to 25 minutes. Cool completely before cutting into 20 bars. Enjoy!

More About This Recipe:

A brookie is part brownie, part cookie, and totally delicious.

What Are Brookies?

Can't decide between brownies and cookies? That's where brookies come in! This dessert mashup consists of a layer of cookie dough topped with a layer of brownie batter, which is then baked to soft and chewy perfection.

How to Make Brookies

You'll find a full, step-by-step recipe above — but here's a brief overview of what you can expect when you make homemade brookies:

Step 1 Make the cookie dough and press it into a greased baking dish.

Step 2 Make the brownie batter and spread it over the cookie layer.

Step 3 Bake in the preheated oven until a toothpick comes out clean.

Step 4 Cut the brookies into bars.

Tip: If you're short on time, you can use store-bought chocolate chip cookie dough instead of making the cookies.

How to Store Brookies

Store the brookies in an airtight container at room temperature for up to four days. To keep them extra soft, throw a piece of white bread into the container. It'll absorb the dry air and keep the cookies soft for longer.

Can You Freeze Brookies?

Yes! But it's best to freeze the cookie dough and brownie batter separately. Thaw them in the refrigerator overnight, then assemble the brookies and bake according to the recipe.

Allrecipes Community Tips and Praise

"Simple to make and easy instructions to follow," according to Stella!. "Super delicious too! The brownie flavor is strong but is really well balanced with the cookies! 110% recommend!"

"Very good recipe," says one Allrecipes community member. "I added pecans on half of the cookie dough before adding the brownie mix. This recipe is a keeper."

"PERFECT portions of both brownie and cookie layers for a 9x13-inch pan," raves GoodLookin'. "I accidentally added a full tsp. of salt to the brownie batter, but I would gladly make the mistake again as it offsets the sweetness!"

Editorial contributions by **Corey Williams**

Nutrition Facts

Per serving: 246 calories; total fat 13g; saturated fat 8g; cholesterol 52mg; sodium 189mg; total carbohydrate 32g; dietary fiber 1g; total sugars 23g; protein 3g; calcium 21mg; iron 1mg; potassium 99mg

(to make icing
Just mix cream

Cinnamon Roll

(Remember middle will
still be doughy
when done just let
them cool down)

cheese heavy cream and
suger vanilla salt

Blondes

Preheat to 350 bake 30 to 40 min
in a mixing bowl mix butter brown suger egg and vanilla
in sepat bowl baking powder salt flour, then add wet ingredients

↑ thick it and 18-20
↓ its actually worse
minutes best

1/2 cup butter 1 table spoon vanilla extract
1 cup brown suger 1 cup all purpose flour
1 egg + 1 egg yolk 1/4 + 5p baking powder

1/2 cup butter 1 table spoon vanilla extract
1 cup brown suger 1 cup all purpose flour
1 egg + 1 egg yolk 1/4 + 5p baking powder

(Adding carmel is good to) ^{Drizzle} on top

Peanut Butter Oatmeal Bars

PREP TIME 10 minutes

COOK TIME 25 minutes

TOTAL TIME 35 minutes

SERVINGS 9 bars

AUTHOR Holly Nilsson



★★★★★
4.91 from 99 votes

These homemade oatmeal bars are filling, flavorful, & full of chocolate chips!

Ingredients

- 1 cup rolled oats
- ¾ cup creamy peanut butter
- ½ cup brown sugar
- 1 cup whole wheat flour or all purpose flour
- 1 teaspoon baking soda
- ¼ teaspoon salt
- ½ cup milk
- 1 teaspoon vanilla extract
- ⅓ cup chocolate chips

½ cup whole wheat flour
½ cup all purpose flour > 1 cup

Instructions

1. Preheat oven to 350°F. Line an 8x8 pan with parchment paper.
2. Mix the rolled oats, peanut butter, and brown sugar in a mixer on high until combined.
3. Add the milk and vanilla and mix until combined.
4. Combine the flour, baking soda, and salt in a small bowl and add to the mixture.
5. Fold in the chocolate chips.
6. Press mixture into the lined pan and bake for 18-20 minutes.

Notes

- Toasting the rolled oats on a baking sheet will add extra flavor.
- Chocolate chips can be swapped out for chopped nuts or dried fruit.
- Line the pan with parchment paper to make the bars easy to lift out and cut.
- Keep bars in an airtight container at room temperature for about 4 days. Ensure they're cooled completely before storing.
- Freeze peanut butter oatmeal bars between sheets of parchment paper in zippered bags with the date labeled on them. They should keep about 8 weeks in the freezer. Let them come to room temperature and serve.

Nutrition Information

Calories: 293, Carbohydrates: 37g, Protein: 9g, Fat: 13g, Saturated Fat: 3g, Trans Fat: 1g, Cholesterol: 2mg, Sodium: 299mg, Potassium: 257mg, Fiber: 4g, Sugar: 19g, Vitamin A: 42IU, Vitamin C: 1mg, Calcium: 53mg, Iron: 1mg

(Nutrition information provided is an estimate and will vary based on cooking methods and brands of ingredients used.)

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Peanut Butter Oatmeal Bars <https://www.spendwithpennies.com/peanut-butter-oatmeal-bars/>

NANAIMO BARS

A special occasion brings this to mind. You can make it the day before or even have it in the freezer.

BOTTOM LAYER

Butter or hard margarine	1/2 cup	125 mL
Granulated sugar	1/4 cup	60 mL
Cocoa	1/3 cup	75 mL
Large egg, beaten	1	1
Graham cracker crumbs	1 3/4 cups	400 mL
Fine or medium coconut	3/4 cup	175 mL
Walnuts, finely chopped	1/2 cup	125 mL

SECOND LAYER

Butter or hard margarine, softened	1/2 cup	125 mL
Milk	3 tbsp.	50 mL
Vanilla custard powder	2 tbsp.	30 mL
Icing (confectioner's) sugar	2 cups	500 mL

TOP LAYER

Semisweet chocolate chips (see Note)	2/3 cup	150 mL
Butter or hard margarine	2 3 tbsp.	30 mL

Bottom Layer: Melt first 3 ingredients in top of double boiler or in heavy saucepan.

Add beaten egg and stir to cook and thicken. Remove from heat.

Stir in graham crumbs, coconut and walnuts. Press firmly into ungreased 9 x 9 inch (22 x 22 cm) pan.

Second Layer: Cream butter, milk, custard powder and icing sugar together well. Beat until light. Spread over bottom layer.

Top Layer: Melt chocolate chips and butter over low heat. Cool. When cool but still runny, spread over second layer. Chill in refrigerator. Cuts into 36 squares.

Pictured on page 17.

Note: You may also use 4 x 1 oz. (4 x 28 g) semisweet chocolate baking squares.

Cherry Pie Bars

Ingredients

For the bars

- ½ cup butter
- 1 cup sugar
- ½ tsp salt
- 2 large eggs
- ½ tsp vanilla extract
- 1 ½ cup flour

For the whipped cream

- 1 cup heavy whipping cream
- ¼ cup powdered sugar
- ½ tsp vanilla extract

For the filling

- 3 cups pitted cherries
- ¼ cup sugar
- ⅛ cup water
- ⅛ cup cornstarch
- 1 tbsp lemon juice

For the fudge sauce

- 14 oz condensed milk
- 1 cup chocolate chips
- 2 tbsp butter
- 1 tsp vanilla extract

Instructions

Cherry filling

1. In a small bowl mix together the cornstarch and water
2. Add cherries, sugar, lemon juice, and cornstarch slurry to a pot over medium/high heat
3. Once the sauce has thickened, add more sugar or lemon juice to taste

Bars

1. In a large bowl, cream butter, sugar, and salt until light and fluffy
2. Add eggs and vanilla, and mix to combine
3. Gradually add flour
4. Spread ⅔ of the batter in a greased 9x9 pan
5. Add cherry filling on top
6. Spread the remaining batter on a greased cookie sheet
7. Bake both for 30ish minutes or until golden brown and then cool

Hot Fudge

1. Add sweetened condensed milk and chocolate chips to saucepan at medium heat. Stir until the chocolate is melted
2. Remove from heat and stir in butter and vanilla

Whipped cream

1. Add heavy cream, vanilla, and powdered sugar to a bowl
2. Whip until light and fluffy

Assemble

1. Spread whipped cream over cherry filling and base
2. Place top crust on top
3. Chill for 5 minutes
4. Cut pieces, and drizzle fudge on top
5. Serve

Nutrition Facts

12 servings per container	
Serving size	1 Bar
Amount Per Serving	
Calories	920
<small>% Daily Value*</small>	
Total Fat 47g	60%
Saturated Fat 28.6g	143%
Trans Fat 0g	
Cholesterol 280mg	93%
Sodium 340mg	15%
Total Carbohydrate 14g	5%
Dietary Fiber 1g	4%
Total Sugars 32g	
Includes 30g Added Sugars	60%
Protein 9g	18%
Vitamin D 68mcg	340%
Calcium 108mg	8%
Iron 2mg	10%
Potassium 354mg	8%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

THE RECIPE:

Raspberry Streusel Bars

prep time: **20 MINUTES**

cook time: **25 MINUTES**

total time: **45 MINUTES**

yield: **16 SERVINGS**

Lovely berry bars with an oatmeal streusel topping!



Ingredients

- 1 ½ cups oatmeal (classic or quick oats)
- 1 and ¼ cups flour
- ½ cup brown sugar
- 1 ½ sticks of butter (¾ cup or 6 ounces), melted
- 1 ½ cups of fresh or frozen raspberries
- ½ cup of raspberry preserves
- 1 tablespoon flour
- 1 tablespoon lemon peel
- 1 teaspoon fresh lemon juice

Instructions

1. Preheat oven to 350°. Line 8 x 8 or 9 x 9-inch baking pan with nonstick foil.
2. Combine oats, flour, sugar, and butter, mix until crumbly. Reserve 1 cup oat mixture for streusel topping and set aside.
3. Press the remaining oat mixture into the bottom of an ungreased 9" square baking dish. Bake for 15 minutes or until golden brown. Cool slightly.
4. In a medium bowl, combine preserves, raspberries, lemon peel, juice, and flour. Mix gently.
5. Spread over crust. Sprinkle reserved oat mixture over top, patting down gently.

6. Bake for 22-25 minutes or until light golden brown. Cool and cut into bars.

Notes

Use other berries for a twist on this recipe.

Nutrition Information: yield: 9, serving size: 1,

Amount Per Serving: calories: 278, total fat: 16g, saturated fat: 10g, trans fat: 1g, unsaturated fat: 5g, cholesterol: 40mg, sodium: 132mg, carbohydrates: 33g, fiber: 2g, sugar: 20g, protein: 2g

ThatSkinnyChickCanBake.com occasionally offers nutritional information for recipes contained on this site. This information is provided as a courtesy and is an estimate only. This information comes from online calculators. Although thatskinnychickcanbake.com attempts to provide accurate nutritional information, these figures are only estimates. Varying factors such as product types or brands purchased can change the nutritional information in any given recipe. Also, many recipes on thatskinnychickcanbake.com recommend toppings, which may or may not be listed as optional and nutritional information for these added toppings is not listed. Other factors may change the nutritional information such as when the salt amount is listed "to taste," it is not calculated into the recipe as the amount will vary. Also, different online calculators can provide different results. To obtain the most accurate representation of the nutritional information in any given recipe, you should calculate the nutritional information with the actual ingredients used in your recipe. You are solely responsible for ensuring that any nutritional information obtained is accurate.



HOW MUCH DID YOU LOVE THIS RECIPE?

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↳ LIZ BERG

cuisine: AMERICAN / category: BAR COOKIES

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