Fudgy Oatmeal Bars

2 cups packed brown sugar

1 cup butter, softened

2 eggs

1 tsp vanilla

2 ½ cups flour

1 tsp baking soda

½ tsp salt

3 cups quick or regular oats

12 oz. semi-sweet chocolate chips

14 oz. sweetened condensed milk

2 Tbsp. butter

1 cup chopped nuts

1 tsp vanilla

½ tsp salt

Heat oven to 350 degrees. Grease jelly roll or 15 ½ x 10 x 1-inch pan.

Mix brown sugar, 1 cup butter, eggs and vanilla. Stir in flour, soda and salt. Stir oats. Reserve 1/3 oatmeal mixture and press remaining mixture into pan.

Heat chocolate, mild and 2 Tbsp. butter in a 2-quart saucepan over low heat, stirring constantly until chocolate is completely melted. Remove from heat. Stir in nuts, 1 tsp vanilla and ½ tsp salt.

Spread chocolate mixture over oatmeal mixture in pan. Drop reserved oatmeal mixture by rounded teaspoonfuls onto chocolate mixture.

Bake at 350 degrees for 25-30 minutes or until golden brown. Remove from oven and while warm, cut into 2-inch squares.

Note: Top layer of oatmeal does not cover chocolate completely and make an irregular surface.