

Milk Chocolate Revel Bars

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Note: If all you can find is an 11.5-ounce bag of chocolate chips, there's no need to buy a second bag to make up the extra ½ ounce. Either light or dark brown sugar may be used in this recipe.

3 cups (9 ounces) old-fashioned rolled oats
2 cups (10 ounces) all-purpose flour
1 ½ cups packed (10 ½ ounces) brown sugar
1 cup chopped almonds
1 tsp baking soda
salt
16 Tbsp unsalted butter, melted, plus 2 Tbsp unsalted butter
2 large eggs
2 tsp vanilla extract
2 cups (12 ounces) milk chocolate chips
1 cup sweetened condensed milk

1. Adjust oven rack to middle position and heat oven to 350 degrees. Make foil sling for 13x9" baking pan by folding 2 long sheets of aluminum foil; first sheet should be 13 inches wide and second sheet should be 9 inches wide. [Note from Dottie: I didn't worry about the width and I didn't fold the foil: I just made side-layer foil slings long enough to hang out the sides or ends of the pan.] Lay sheets of foil in pan perpendicular to each other, with extra foil hanging over edges of pan. Push foil into corners and up sides of pan, smoothing foil flush to pan. Grease the foil.
2. Combine oats, flour, sugar, almonds, baking soda, and 1 tsp salt in large bowl. Whisk melted butter, eggs, and vanilla together in second bowl. Stir butter mixture into flour mixture until dough forms. Set aside 1 ½ cups dough for topping. Press remaining dough into even layer in bottom of prepared pan.
3. Microwave chocolate chips, condensed milk, ¼ tsp salt, and remaining 2 Tbsp butter in bowl at 50 percent power until chocolate chips are melted and mixture is fully combined, 2 to 3 minutes, stirring occasionally. (Mixture will resemble thick fudge.)
4. Transfer chocolate mixture to pan and spread evenly over crust to sides of pan. Crumble reserved dough and sprinkle pieces evenly over chocolate mixture. Bake until topping is golden brown, about 30 minutes. Transfer pan to wire rack and let bars cool until set, about 6 hours. Using foil overhang, lift bars out of pan. Cut into 24 squares and serve.