

Chocolate Squares

Crust:

3c Large Flake Rolled Oats
2c Flour
1 ½ c Brown Sugar
1c Sliced Almonds
1 tsp Baking Soda
1 tsp Salt
1c Butter or Margarine
2 Eggs
1 tsp Vanilla

Filling:

1c Bittersweet Chocolate, chopped
1c Semi-sweet Chocolate Chips
1 can Sweetened Condensed Milk
2Tbsp Butter

1. Pre-heat oven to 350F
2. Mix dry ingredients for the crust in one bowl and set aside. Melt the butter in another bowl and then whisk in the eggs and vanilla. Combine the wet and dry ingredients together. Reserve 1 ½ cups for the topping. Press the remainder into a 13x9" pan.
3. Microwave all of the filling ingredients together at 50% until the chocolate is melted (approximately 2 minutes). Stir occasionally throughout. Spread over the base and then add the remaining 1 ½ cup crust that was reserved.
4. Bake 30 minutes. Cool before slicing.

These squares freeze well.