




CHOCOLATE OAT BARS

Chocolate Oat Bars

Yield: 8-16 Squares



INGREDIENTS

15 Unit  Vegan Oatmeal Raisin Cookie Dough, 1.5 oz (#38735)

1/2 C Earth Balance Vegan Butter

1/4 C Brown Sugar

1/2 tbsp. Vanilla Extract

1 1/2 C Old Fashioned Oats

1/4 tbsp. Cinnamon

1/8 tbsp. Salt

1 C Enjoy Life Vegan Chocolate Chips

3/4 C Chunky Peanut Butter

DIRECTIONS

- 1 Thaw the cookies on a parchment lined sheet pan at room temperature for approximately 1 hour.
- 2 Spray a 1/4 sheet pan with pan spray, line with parchment paper, spray with pan spray again and arrange the 15 thawed cookies on the sheet pan. Press the cookies into one cohesive sheet.
- 3 Bake at 325 degrees for 8-12 minutes until lightly browned. Remove from oven and allow to cool completely.
- 4 Melt the butter and add the brown sugar, vanilla extract, oats, cinnamon and salt. Mix together and set aside.
- 5 Melt the chocolate chips and mix in the peanut butter.
- 6 Pour 3/4 of the chocolate chip/peanut butter mixture over the baked cookie sheet.
- 7 Sprinkle the oat mixture over the chocolate chip/peanut butter mixture and drizzle the remaining chocolate chip/peanut butter over the top.
- 8 Allow to thoroughly cool before slicing into squares.