

Oatmeal Chocolate Chip Cookie Bars

Adapted from I Am Baker

Ingredients:

2 sticks (1 cup) butter, softened
1 cup firmly packed brown sugar
1/2 cup white sugar
2 large eggs
2 tsp vanilla extract
1/2 tsp salt
1 tsp baking soda
1 tsp baking powder
1 1/2 cups all purpose flour
2 cups rolled (old-fashioned) oats
2 cups chocolate chips, divided
1/3 cup Nutella, melted

Directions:

Preheat oven to 350 degrees. Grease a 9x9 baking pan with baking spray.

In the bowl of a stand mixer, or with a hand-held beater, beat butter, brown sugar and white sugar until light and fluffy - 3-4 minutes.

Add in eggs, one at a time, mixing well after each addition. Add in vanilla.

Add in salt, baking soda, baking powder, flour, rolled oats and 1 cup chocolate chips. Gently stir by hand to combine.

Spread 1/2 of batter into prepared pan, and with damp hands, press into an even layer. Top with remaining chocolate chips and evenly drizzle melted Nutella over chocolate chips.

Carefully top with remaining batter, pressing into an even layer, covering chocolate chips and Nutella.

Bake for 27-30 minutes.

Let cool in pan for 5 minutes before cutting into bars.