

Fudge Nut Bars (from Ron Gill adapted from “Farm Journal Cooking for Company”)

Preparation time: about 45 minutes from start until ready for oven. Make in the evening for the next day.

Fudge Nut Filling:

12 oz. semisweet chocolate chips (2 cups)
1 can (14 oz.) SWEETENED CONDENSED milk, e.g. Eagle Brand
2 tbsp. butter
1/4 tsp. salt
1 cup chopped nuts
2 tsp. vanilla

Cookie Dough:

1 cup butter
2 cups light brown sugar
2 eggs
2 tsp. vanilla
2-1/2 cups sifted flour
1 tsp. baking soda
1/2 tsp. salt
3 cups quick rolled oats (uncooked)

In a saucepan over simmering water (double boiler), mix together chocolate chips, sweetened condensed milk, butter and salt. Stir occasionally, until chocolate chips are melted and mixture is smooth. Remove from heat and stir in nuts and vanilla.

While chocolate chips are melting, make cookie dough. Cream together butter and sugar. Mix in eggs and vanilla. Beat until smooth. Sift together flour, soda and salt and stir in rolled oats. Add dry ingredients to creamed mixture.

Spread about two thirds of cookie dough (or whatever it takes) in bottom of lightly greased 15-1/2” x 10-1/2” x 1” jelly roll pan. The dough is stiff and you may need to use your fingers to spread out the dough. Cover with the fudge mixture, spreading with a spatula or knife. Dot the remainder of the cookie dough over the spread out fudge mixture.

Bake in a 350°F oven for 25 to 30 minutes, or until lightly browned. After completely cooled (it takes a few hours or overnight) cut into small (2” x 1”) bars. Makes about 60 bars.

Tip: trim off the outer 1/2 inch around the edges so that all pieces are “center” pieces. The crunchy outer pieces are the cook’s reward.