

Oatmeal Chocolate Chip Cookie Bars
Adapted by The Cook's Life from Cooking Light
Makes 12 wedges or bars

Use the smaller amount of brown sugar to make these slightly less sweet, if you prefer. Use the smaller amount of canola oil for more cake-like bars, the larger amount for more cookie-like bars.

¼-⅓ cup packed dark brown sugar
1-2 tablespoons canola oil
1 tablespoon melted butter
1 teaspoon vanilla extract
1 egg
¼ teaspoon salt
¼ teaspoon baking soda
½ cup white whole wheat flour or all-purpose flour
½ cup oats (I used old-fashioned)
¼ cup sliced almonds (or chopped nuts of your choice)
¼ cup chocolate chips

Preheat oven to 350 degrees. Lightly grease a 9-inch pie plate or 8-inch square pan. Set aside.

Mix brown sugar, oil, melted butter, vanilla and egg together. Add salt, baking soda, flour, oats, almonds and chocolate chips and mix well.

Spread batter in prepared pan, making sure top is level.

Bake for 12-15 minutes, or until the center is set. Cool in pan on rack for at least 5 minutes before slicing into 12 wedges or bars.