

Oatmeal Butterscotch Bars

Makes 36 Bars

If you are in Mama Lorrie's doghouse, a batch of these might help you out. Best served with a bit of vanilla ice cream on the side.

Ingredients:

Bars:

1 1/4 cups all-purpose flour
2 cups quick-cooking oats
1/2 teaspoon baking soda
1/2 teaspoon salt
16 tablespoons unsalted butter (2 sticks), softened, each stick cut into 8 pieces
3/4 cup butterscotch chips
1 cup packed dark brown sugar
2 teaspoons vanilla extract
1 large egg

Glaze:

2 tablespoons dark brown sugar
1 tablespoon water
1/8 teaspoon salt
1/4 cup butterscotch chips

1. Adjust oven rack to middle position and preheat oven to 350°
2. Line 13x9-inch baking pan with aluminum foil, leaving overhang on all sides for lifting
3. Mix flour, oats, baking soda, and salt in medium bowl until combined.
4. Heat butter in small saucepan over medium-low heat until nutty brown in color (about 12 minutes)
5. Pour hot butter over butterscotch chips in large bowl and whisk until smooth
6. Whisk in brown sugar until dissolved, then whisk in vanilla and egg until combined
7. Stir in flour mixture in two additions until combined
8. Spread mixture into prepared pan and bake until edges are golden brown and toothpick inserted in center comes out with a few crumbs attached (17-19 minutes)
9. Transfer pan to wire rack
10. For the glaze, bring brown sugar, water, and salt to a simmer in a small saucepan and then pour the mixture over butterscotch chips in a small bowl, whisking until smooth.
11. Drizzle glaze over warm bars and cool on rack until warm to the touch (about 90 minutes)

12. Using foil overhang, lift bars from pan and cool completely on rack (about 30 minutes)
13. Cut into bars and serve (bars may be kept fresh in an airtight container at room temperature for up to 3 days)