

Ingredients



- 1 Cup Butter (softener)
- 2 Cups of Brown Sugar (firmly packed)
- 2 Eggs
- 1 tsp vanilla
- 1/2 Cup Flour
- 1 tsp Baking Soda
- 1 tsp salt
- 2 Cups Old Fashioned oats (uncooked)
- Frosting:**
- 1/2 can eagle brand (sweetened condensed milk)
- 1/2 package cream cheese (softened)
- 1 tsp vanilla
- 1 Cup nuts (Chopped Finely) *pecans
- 1 Cup chocolate (semi-sweet morsels)
- 3 Tbs Milk (as needed to thin frosting)

Double Dairy Bars

Instructions

- Oven at 350 degrees
- In a large bowl mix butter, brown sugar, eggs, and vanilla well.
- Mix flour, soda, and salt separately, then mix into batter
- Stir in oats.
- Spread onto a large cookie sheet than has been "Pam" sprayed thoroughly.
- Mix up frosting, stirring eagle brand into cream cheese, add vanilla.
- Reserve 1/3 of this mixture, spreading the rest over batter on cookie sheet.
- Sprinkle nuts over the top and bake for 25 minute
- While baking in a small sauce pan heat the remaining topping, add chocolate and cook on warm until melted.
- After preparation on cookie sheet cools, add the rest of the frosting, thinning with milk as needed.

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HUNGRY
BOYS

