

● Henry Bars

2/3 cup margarine, softened
1 cup brown sugar
4 cups rolled oats
1/2 cup light corn syrup
3 tsp. vanilla

6 oz. (1 cup) chocolate chips
2/3 cup crunchy peanut butter

Cream the margarine and sugar together. Add oatmeal, corn syrup and vanilla and mix well. Pat dough into a greased 9x13-inch pan (the dough will be sticky; have patience). Bake at 350° F for 15–16 minutes. Let cool about 15 minutes.

While the dough is cooling, melt the chocolate chips in a double-boiler and stir in the peanut butter. Spread over the baked dough and cool in the refrigerator until the chocolate is set, 2–3 hours.

Cut into bars and serve.

Makes 24 bars

Per serving: 281 calories; 6g protein; 15g fat; 30g carbohydrate; 0mg cholesterol

Source: <http://www.misterridiculous.com/features/recipes/>