

CHOCOLATE-OATMEAL BARS

1 c. butter
 2 c. brown sugar
 2 eggs
 2 tsp. vanilla
 2½ c. flour
 1 tsp. soda
 1 tsp. salt
 3 c. quick oats

1 (12-oz.) pkg. chocolate chips
 1 (12-oz.) can sweetened
 condensed milk
 2 T. butter
 ½ tsp. salt
 1 c. walnuts
 1 tsp. vanilla

Mix butter and brown sugar. Cream well. Add eggs and vanilla. Beat well. Sift flour, soda and salt together and add to creamed mixture. Stir in oats. Set aside. Combine chocolate chips, milk, salt and 2 tablespoons butter in top of double boiler. Melt chips and stir until smooth. Remove from heat and add walnuts and vanilla. Spread ⅔ of batter in a 15 x 10-inch pan which has been lightly sprayed. Spread chocolate mixture over all. Dot with remaining oatmeal mixture. Bake in 350° oven for 25 minutes. Cool. Cut into squares.

INDIAN BARS

1 c. butter
 2 squares unsweetened
 chocolate
 2 c. sugar
 4 eggs, slightly beaten

1½ c. flour
 1 tsp. baking powder
 2 tsp. vanilla
 1 c. nuts

Melt butter and chocolate over low heat. Add sugar and eggs; mix thoroughly. Stir in flour, baking powder and then vanilla and nuts. Bake in a greased 9 x 12-inch pan at 350° for 25-30 minutes. Cool. Cut in bars.