

## Oat and Dark Chocolate Raisin Blondies



### Ingredients

- 1 cup butter, softened
- 2 cups soft light brown sugar
- 1-1/2 tsp vanilla extract
- 2 large eggs
- 1 tsp dissolved baking soda, 1/4 cup boiling water
- 2 cups flour
- 2 cups old fashion oatmeal
- 1 cup Kopper's Chocolate Dark Chocolate Covered Raisins
- 1 cup semi-sweet chocolate chips

### Directions

1. Preheat the oven to 350 degrees.
2. Line a 9 by 13 inch pan with parchment paper, leaving an overhang to lift the bars out with when baked.
3. Cream together the butter and brown sugar until light and fluffy.
4. Beat in the vanilla extract and eggs.
5. Beat in the soda water.
6. Whisk together the flour and oats and add.
7. Mix in thoroughly.
8. Stir in the raisins and chocolate chips.
9. Spread the mixture into the prepared pan.
10. Bake for 35 to 40 minutes, until set, glossy on top and a toothpick inserted in the center comes out clean. Don't over-bake