

Chocolate Chip Cookie Bars (adapted from *1001 Cookie Recipes* by Gregg Gillespie)
<http://pajamachef.wordpress.com/2011/02/08/ott-chocolate-chip-cookie-bars/>

Ingredients:

- 2 1/4 cups all-purpose flour
- 1 t baking soda
- 1 cup canola oil (vegetable oil does NOT work)
- 1/2 cup sugar
- 3/4 cup packed light brown sugar (although I did use dark brown sugar)
- 1 large egg
- 2 1/2 t vanilla
- 12 oz semisweet chocolate chips
- 6 oz semisweet chocolate chips for topping

Directions:

Preheat the oven to 350 degrees. Grease a 13 x 9 pan. Combine the flour and baking soda in a bowl. In a large bowl, beat the canola oil, sugar, and brown sugar. Beat in the egg, then beat in the vanilla. Gradually blend in the dry ingredients. Fold in the chocolate chips (12 oz). Spread the dough in the pan and bake for 15 minutes. Remove the pan and immediately place the chocolate chips for the topping (6 oz) on the warm dough. Place the pan back in the oven for five minutes. Remove the pan and use a spatula to spread the chocolate chips around. Let cool (or don't bother waiting) and enjoy.

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