

# Chocolate 'N' Oat Bars

1. Noun \_\_\_\_\_
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5. Noun \_\_\_\_\_
6. Plural Noun \_\_\_\_\_
7. Noun \_\_\_\_\_
8. Verb \_\_\_\_\_
9. Noun \_\_\_\_\_
10. Noun \_\_\_\_\_
11. Verb \_\_\_\_\_
12. Noun \_\_\_\_\_
13. Verb \_\_\_\_\_
14. Noun \_\_\_\_\_
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19. Verb \_\_\_\_\_
20. Noun \_\_\_\_\_
21. Noun \_\_\_\_\_
22. Verb \_\_\_\_\_
23. Past Tense Verb \_\_\_\_\_

# Chocolate 'N' Oat Bars

## Ingredients

1 cup all-purpose \_\_\_\_\_ Noun

1 cup quick cooking \_\_\_\_\_ Noun

3/4 cup firmly packed light brown \_\_\_\_\_ Noun

1/2 cup \_\_\_\_\_ Noun or margarine, softened

1 (14 ounce) can Eagle BrandÂ®; Sweetened Condensed \_\_\_\_\_ Noun

1 cup chopped \_\_\_\_\_ Plural noun

1 cup semi-sweet \_\_\_\_\_ Noun chips

## Directions

Verb \_\_\_\_\_ Noun \_\_\_\_\_ to 350 degrees F (325 degrees F for glass dish). In large \_\_\_\_\_ Noun \_\_\_\_\_

Verb \_\_\_\_\_ flour, oats, brown \_\_\_\_\_ Noun \_\_\_\_\_ and butter; \_\_\_\_\_ Verb \_\_\_\_\_ well. (Mixture will be crumbly.)

Reserve 1/2 cup \_\_\_\_\_ Noun \_\_\_\_\_ mixture and \_\_\_\_\_ Verb \_\_\_\_\_ remainder on bottom of 13x9-inch baking  
\_\_\_\_\_ Noun \_\_\_\_\_. Bake 10 minutes.

Verb \_\_\_\_\_ sweetened condensed \_\_\_\_\_ Noun \_\_\_\_\_ evenly over crust. \_\_\_\_\_ Verb \_\_\_\_\_ with \_\_\_\_\_ Noun \_\_\_\_\_ and  
\_\_\_\_\_ Noun \_\_\_\_\_ chips; top with reserved oat mixture; press down firmly.

Verb \_\_\_\_\_ 25 minutes or until lightly browned. Cool. Cut into bars. Store leftovers \_\_\_\_\_ Past tense verb \_\_\_\_\_ at  
room temperature.

and that's how you make Chocolate 'N'; Oat Bars

