Dark Chocolate Revel Bars

3 cups old fashioned oats

2 cups flour

1 1/2 cups brown sugar

1 cup almonds, chopped

1 teaspoon baking soda

16 Tablespoons butter, melted + 2 Tablespoons butter

2 eggs

2 teaspoons vanilla

2 cups dark chocolate chips

1 cup sweetened condensed milk

Make foil sling for a 9x13 pan. Spray with cooking spray.

Combine oats, flour, sugar, almonds, baking soda and 1 t. salt.

Whisk together 16 T. butter, eggs and vanilla.

Stir butter mixture into dry ingredients.

Reserve 1 1/2 cups dough for topping.

Press remaining dough into bottom of prepared pan.

Microwave chips, condensed milk, 1/4 t. salt and 2 T. butter until melted.

Spread chocolate mixture over crust.

Crumble reserved dough and sprinkle over chocolate layer.

Bake 30 minutes at 350. Let cool 6 hours in pan.

Remove bars using sling and cut into 24 bars.