

White Chip Lemon Streusel Bars

Submitted by Christine Wagner

1 can sweetened condensed milk	1 ½ cup oats
½ cup lemon juice	¾ cup toasted pecans, chopped
1 tsp lemon zest	1 tsp baking powder
2 cups white chocolate chips	½ tsp salt
2/3 cup butter; softened	1 egg
1 cup brown sugar	½ tsp shortening
1 ½ cup flour	

Preheat oven to 350°. Lightly grease 13x9 pan.

In medium bowl combine condensed milk, lemon juice, and zest; stir well and set aside. Measure out ¼ cup and 1/3 cup white chips; set aside. Add remaining chips to lemon mixture.

In large bowl beat butter and brown sugar on medium speed until well blended. Stir together flour, oats, pecans, baking powder and salt; add to butter mixture, blending well. Set aside 1 2/3 cups oat mixture. To remaining oats, add egg, blending until crumbly. Press into bottom of pan. Gently spoon lemon mixture on top, spreading evenly. Add reserved 1/3 cup white chips to reserved oats mixture and sprinkle over lemon layer, pressing down lightly.

Bake 20-25 minutes or until lightly browned. Cool in pan on wire rack., Place remaining ¼ cup white chips and shortening in small microwave-safe bowl. Microwave on medium 30 seconds or until chips are melted and mixture is smooth when stirred. Drizzle over baked bars. Allow drizzle to set and cut into bars.