



## *Kitchen Cheat Sheet: Oh Henry Bars*



### *Tips*

- Make sure you break up any lumps in the brown sugar.
- Peanut butter - creamy or chunky - just remember if you use chunky it will give the chocolate topping a lot of texture.
- Oh Henry bars can be made ahead, covered, and stored in the refrigerator for up to 5 days. Or freeze them for up to a month. Thaw before serving.
- If it's hot you might want to store them in the refrigerator.

### *Variations*

- Add chopped peanuts to the top.
- Try using crunchy peanut butter.
- Sometimes I put chopped Reese's Peanut Butter Cups on top.
- Use white chocolate chips instead of chocolate.
- Add toasted coconut to the top.
- Sprinkle crushed graham crackers on top.
- Use milk chocolate chips.
- Try butterscotch chips in place of the melted chocolate chips.

### *Storage*

Cover with plastic wrap and store at room temperature for up to 3 days. You can also refrigerate for 5 days or so or freeze for 2 months

It's best to keep these refrigerated during hot weather.

## FAQs

### **Can I use quick oats instead of old fashioned oats?**

Yep! Either old fashioned or quick oats work just fine in this recipe. The texture changes a little. Old fashioned oats stay chewier while quick oats make a softer bar. Just don't use instant oatmeal unless disappointment is on the menu.

### **Why are my Oh Henry bars crumbly?**

Usually this means the oat base baked too long or wasn't pressed firmly enough into the pan. Start checking around 15 minutes since ovens love to be dramatic and do their own thing.

### **Can I freeze Oh Henry bars?**

Absolutely. Once they're fully chilled and cut, layer them between parchment paper in an airtight container and freeze for up to 2 months. Thaw at room temperature before serving.

### **Do Oh Henry bars need to be refrigerated?**

Not necessarily. They'll keep at room temperature for about 3 days if covered tightly. If your kitchen runs hot enough to make you question your life choices, store them in the refrigerator.

### **Can I use natural peanut butter?**

I wouldn't recommend it. Natural peanut butter can separate and make the topping oily or grainy. Regular creamy peanut butter works best for that smooth candy-bar-style topping.

### **Can I make these nut free?**

Yep! Swap the peanut butter for sunflower seed butter or your favorite allergy-friendly substitute. Double-check your chocolate chips if allergies are a concern.

### **Why won't my chocolate topping spread smoothly?**

The oatmeal base may still be too warm or the chocolate mixture may need another few seconds of melting. Stir until glossy and smooth before spreading.

### **Can I add peanuts like the candy bar?**

Absolutely, and honestly it's delicious. Sprinkle chopped salted peanuts on top before chilling if you want more of that classic candy bar energy.

### **Can I use milk chocolate instead of semi-sweet?**

Yes! Milk chocolate makes these sweeter and more candy-bar-like, while semi-sweet gives a little balance to all the sweetness. Pick your own dessert adventure. 😊