

Boxiki Silicone Bake Ware Set by Lynn's Recipes



Boxiki sent me some silicone bake ware to try out and review. This is great bake ware and a little different from some other silicone back ware because it has great metal handles that enables you to easily place and remove it from the oven without spilling. This set is from Amazon and contains 3 pans. A round cake pan, a loaf pan and a square pan. This sells for \$39.99, shipping is free if you are a Prime Member and it also comes with a lifetime guarantee. These nest together to make storage super easy. They are BPA free, FDA food grade approved, and non-stick silicone.

*These were sent to me for review. All opinions are my own.

[Link to Boxiki Silicone Bake Ware on Amazon](#)

Chocolate Revel Bars - Lynn's Recipes

Yield 2-3 dozen

Ingredients:

- 1-1/2 cups old fashion oatmeal
- 1-1/2 cups semisweet chocolate chips
- 1-1/3 cups all purpose flour
- 2/3 cup brown sugar
- 1/2 cup (1 stick) unsalted butter, divided
- 1/2 can sweetened condensed milk (7 ounces)
- 1 large egg
- 1 teaspoon vanilla extract

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- 1/2 teaspoon baking soda
- 1/4 teaspoon salt

Preheat oven to 350°.

Combine flour, oats, baking soda and salt in a small bowl.

In a large bowl or electric mixer, cream together 6 Tablespoons of the butter and sugar until light and fluffy.

Beat in egg and vanilla extract and slowly beat in dry ingredients.

Set up a double boiler (or at 30 second intervals in the microwave), and melt condensed milk, chocolate chips and remaining butter over a simmering pot of water. Stir until completely melted and smooth.

Spread 2/3 of the cookie dough mixture into the 8x8" Boxiki Silicone Baking Pan.

Top with the melted chocolate and gently tap the dish against a hard surface so that it spread out and evenly coats the dough.

Spoon remaining cookie mixture over the top of chocolate, place in oven and bake for 25-30 minutes, or until top is golden brown.

Remove from oven and let cool completely before cutting into 1x2" squares.

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[Click here for a handy Conversion Chart](#)