

Soft and Chewy Granola Bar Recipe

Compliments of Inspired Taste, by Joanne Gallagher

Ingredients

½	tsp	vanilla extract
¼	tsp	salt
2.5	C	oats, rolled
½	C	chopped nuts (walnuts, sunflower seeds, peanuts)
1/3	C	brown rice syrup (or honey)
¼	C	butter, small slices
¼	C	brown sugar
½	C	raisins, dried cranberries
¼	C	mini chocolate chips

Directions

1. Preheat oven to 350 F. Line 8 or 9" square baking pan with parchment.
2. Toast oats and chopped nuts for 5 mins in oven. Transfer to bowl.
3. Combine butter, honey/syrup, brown sugar, vanilla and salt into small pan over medium heat. Stir until sugar dissolves.
4. Mix toasted oats and nuts into mixture, mix well, cool some.
5. Stir in raisins and most of chocolate chips, mix well.
6. Press mixture into lined pan firmly, for several minutes.
7. Sprinkle 2 tablespoons chocolate chips over and gently press into mass.
8. Refrigerate, 2-hour minimum. Remove block from pan and separate parchment. Cut into bars.
9. Store, protected from air.