

Chewy Oatmeal Chocolate Chip Granola Bars

Yield:

18 bars (2.3 ounces each)

Ingredients:

3/4 cup (1 1/2 sticks) butter, softened

1/2 cup honey

1/3 cup (packed) brown sugar

1 teaspoon vanilla extract

1 cup whole wheat flour

1 teaspoon baking soda

4 1/2 cups rolled oats

1 cup (6 ounces) semi-sweet chocolate chips

Instructions:

1.
Preheat oven to 325 degrees. In a medium-size mixing bowl, cream together the butter, honey, brown sugar, and vanilla extract. (I use an electric mixer for this step.)

2. Add flour, baking soda, and oats. Stir until well-mixed. (Mixing with clean hands works great for this step.) Mixture will be a soft, fluffy, and somewhat crumbly. Stir in chocolate chips.

3. Press mixture into a lightly-greased 9×13-inch baking dish. Bake at 325 degrees for 18-22 minutes, until edges are just starting to brown. Remove from oven and place dish on wire rack to cool.

4. After granola bars have cooled for 10 minutes, use a smooth-bottomed measuring cup or glass to press the bars flat. (Pressing while too hot will smear chocolate everywhere!) Allow to finish cooling and then cut into 18 bars using a pizza cutter or thin sharp knife.

Store in a sealed container or bag at room temperature for up to a week or so, or freeze for later use.



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This recipe was taken from Tammy's Recipes