

# CHOCOLATE CHIP GRANOLA BARS

Makes 30 bars



## INGREDIENTS

4 cups old fashioned oats  
1/4 cup whole wheat flour  
1/2 cup shredded unsweetened coconut  
1/3 cup brown sugar  
1 cup chocolate chips\*  
1/2 teaspoon kosher salt  
1/2 cup canola oil  
1 teaspoon vanilla extract  
1/2 cup honey

## INSTRUCTIONS

Preheat the oven to 325°F.

Combine the first 6 ingredients in a bowl.

In a separate bowl, whisk together the remaining ingredients.

Pour the wet ingredients over the oat mixture and stir to combine.

Place granola mixture on a parchment lined baking sheet and shape into a rectangle, about 13 x 9 x 1-inch thick.

Bake for 40 minutes.

Allow to cool completely then cut into 3 x 1-inch bars. Individually wrapped, the bars will remain fresh for several weeks.

\* You can substitute raisins or other dried fruit for the chocolate chips.