



Chewy Granola Bars

Adapted from Inspired Taste

BAH Tip: Use two sheets of parchment to create a sling for easy removal of the granola after baking. Fold or cut the sheets to the exact width of your pan and then lay them in so that the ends of the parchment extend over the sides of the pan.

- 1 2/3 cup rolled oats
- 1/3 cup rolled oats, processed in food processor until finely ground
- 2/3 cup brown sugar
- 1/2 teaspoon salt
- 1/4 teaspoon cinnamon
- 3/4 cup dried cranberries
- 1/2 cup shredded coconut
- 2 tablespoons corn syrup
- 1 teaspoon vanilla extract
- 6 tablespoons butter, melted and cooled
- 1/4 cup honey

Heat the oven to 350 degrees and line a 8 or 9 inch square baking dish with a parchment sling.

In a large bowl, combine the oats, oat flour, brown sugar, salt, cinnamon, cranberries, and coconut. In a second bowl, or large measuring cup, combine the corn syrup, vanilla, butter, and honey and stir until thoroughly mixed.

Add the liquid to the dry ingredients and mix until thoroughly combined. Dump the granola in the prepared baking dish and press it to an even thickness.

Bake for 25 to 35 minutes or until the edges are golden brown. Cool the granola in the pan completely before cutting into bars.

Serve as bars or crumble into a bowl with yogurt. Store leftover granola in an open container.

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