

{Granola Bars}

Jolanthe @ No Ordinary Moments



Ingredients:

- ~ 4 cups rolled oats {not quick oats}
- ~ 1 1/2 cups whole wheat flour
- ~ 1/2 cup flax seeds, ground
- ~ 1/2 cup wheat germ
- ~ 1/2 bag {6 oz.} of mini chocolate chips
- ~ 1/2 cup brown sugar {or 1 cup if no sucanat is used}
- ~ 1/2 cup sucanat
- ~ 3/4 to 1 cup honey {depends on how sweet you like them}
- ~ 2 tsp cinnamon
- ~ 1 tsp salt
- ~ 1 cup oil {I used a mix of coconut oil and olive oil}
- ~ 2 eggs, beaten
- ~ 3 tsp vanilla extract

To Make:

1. Mix all of the dry ingredients together in one bowl. Combine wet ingredients in a second bowl and mix well. Add to the dry ingredients and mix well.
2. Press the mixture onto a well-greased jelly roll pan
3. Bake at 350 for 25-30 minutes. We like ours a little more 'chewy' so I baked ours for 25 minutes.
4. Let cool for about 10 minutes and then cut into bars. Let them finish cooling in the pan.
5. Remove from the pan and store in an airtight container.
- 6.

Makes: 24 – 36 bars depending on the size of the bars you cut. I made 24 with the first batch and then cut them smaller {more like a store bought size} the next time and made 36 bars since they are **very filling**.

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