

Gluten-free Chocolate Chip Granola Bars



Ingredients:

- 4 cups gluten free oats
- 1/4 cup gluten free flour blend (King Arthur gluten free multipurpose)
- 1/2 cup shredded coconut (sweetened or unsweetened)
- 1/3 cup brown sugar
- 1 cup mini chocolate chips
- 1/2 teaspoon salt
- 1/2 cup vegetable oil
- 1 teaspoon vanilla extract
- 1/2 cup honey

Directions:

- Preheat oven to 325 degrees. In a large bowl, combine all of the dry ingredients (including chocolate chips, nuts or fruit). Set aside.
- In a medium sized bowl, combine all wet ingredients and whisk until smooth.
- Drizzle the wet ingredients into the dry ingredients and stir to combine until all of the dry ingredients are moist. (They don't have to be sticky or clumpy, just generally moist everywhere. If you find that there are still some dry patches, try adding a small drizzle of extra honey.)
- Pour the mixture onto a parchment lined cookie sheet. Using hands, press the mixture down into roughly a 13" x 9" x 1" rectangle.
- Bake for 30-35 minutes, or until edges are just barely a more golden brown. Allow to cool completely before cutting into rectangles. Wrap each bar in parchment paper and store in a cool, dry place. Wrapped individually, these usually stay fresh for 2 weeks or so.

Notes:

Recipe from "Weelicious" <http://www.helloglutenfree.com/2014/08/05/gluten-free-homemade-granola-bars/>