

Chewy Oatmeal Chocolate Chip Granola Bars

Yield: 18 bars

¾ cup butter (softened)

½ cup honey

1/3 cup (packed) brown or raw sugar

1t vanilla extract

1 cup whole wheat flour

1t baking soda

4 ½ cups rolled oats

1 cup semi-sweet chocolate chips

- Preheat oven to 325 degrees.
- In Bosch Mixer bowl with Cookie Paddles attached, cream together the butter, honey, brown sugar and vanilla until light and fluffy.
- Add flour, baking soda and oats. Mix on speed one until well blended. Mixture will be soft, fluffy and crumbly. Stir in chocolate chips.
- Press mixture into a lightly-greased 9x13 baking dish. Bake for 18 – 22 minutes, until the edges are just starting to turn brown.
- Allow to cool for 10 minutes, and then press the mixture down using the bottom of a glass. Allow the mixture to cool further before cutting into bars. Store in airtight bag or container for up to a week, or freeze for later use.

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