

CHEWY CRANBERRY CHOCOLATE CHIP GRANOLA BARS

INGREDIENTS

2 cups old-fashioned oatmeal
1 cup sliced almonds
1 cup unsweetened, shredded coconut, loosely packed
1/2 cup toasted wheat germ
3/4 cup sunflower kernels, roasted
3 tablespoons unsalted butter
2/3 cup honey
1/4 cup light brown sugar, lightly packed
1 1/2 teaspoons pure vanilla extract
1/4 teaspoon kosher salt
3/4 cup dried cranberries
3/4 cup semi-sweet chocolate chips

DIRECTIONS

Preheat the oven to 350F. Prepare a foil sling for your 9 x 13 baking pan and spray with cooking spray.

Toss the oatmeal, almonds, and coconut together on a sheet pan and bake for 10 to 12 minutes, stirring occasionally, until lightly browned. Transfer the mixture to a large mixing bowl and stir in the toasted wheat germ and sunflower kernels.

Reduce the oven temperature to 300F.

Place the butter, honey, brown sugar, vanilla, and salt in a small saucepan and bring to a boil over medium heat. Cook and stir for a minute, then pour over the toasted oatmeal mixture. Add the cranberries and stir well. Let the mixture cool for about 5 minutes then stir in the chocolate chips. If you do this any earlier they will just melt.

Pour the mixture into the prepared pan. Wet your fingers and lightly press the mixture evenly into the pan. Bake for 25 to 30 minutes, until light golden brown. Cool for at least 2 to 3 hours before cutting into rectangles or squares.