



Chewy Chocolate Chip Granola Bars

Slight Variation from One Little Word She Knew

Makes 18 bars

Prep Time: 15 min

Cook Time: 17-22 min @ 325

Total Time: 35 min

Ingredients:

3/4 c butter, softened (1 1/2 sticks)

1/2 c honey (can reconstitute THRIVE)

1 t vanilla extract

1 t THRIVE baking soda

2/3 c chocolate chips

1/3 c THRIVE brown sugar

1 c THRIVE whole wheat flour

4 1/2 c THRIVE rolled oats

1/3 c shredded coconut

Directions:

1. Preheat oven to 325. Cream together butter, honey, brown sugar, and vanilla extract.
2. Mix in flour, baking soda, and oats to creamed mixture with your hands. Mixture should be soft and crumbly.
3. Press mixture into lightly greased 9x13 dish. Bake for 17-22 minutes until edges are just beginning to brown.
4. Remove from oven and cool 10 minutes. Use flat jar bottom to press the bars flat. Can be kept at room temp in a sealed container, in the fridge or freezer. Try substituting THRIVE fruits for chocolate chips, adding nuts and mixing it up!

