

# Chewy Granola Bars

PREP 10 mins

BAKE 25 mins

TOTAL 35 mins

YIELD about one  
dozen 2" x 4 1/2"  
bars

## Ingredients

- 1 2/3 cups (145g) quick-cooking oats
- 1 cup + 2 tablespoons (99g) Sticky Bun Sugar\*
- 1/3 cup (28g) oat flour (or 1/3 cup quick oats, processed until finely ground in a food processor or blender)
- 1/2 teaspoon salt
- 1/4 teaspoon cinnamon, optional
- 2 to 3 cups (283g to 425g) dried fruits and nuts, chopped/diced\*
- 1 teaspoon vanilla extract
- 4 tablespoons (57g) butter or 1/4 cup (50g) vegetable oil
- 1/4 cup (78g) honey, maple syrup or corn syrup
- 1 tablespoon (14g) water

\*See "tips," below.

## Instructions

- ① Preheat the oven to 350°F. Lightly grease a 9" x 13" pan.
- ② Stir together all the dry ingredients, including the fruit and nuts. For best texture and easiest cutting, be sure the fruits and nuts are cut/chopped into small, fairly uniform pieces.
- ③ In a separate bowl, whisk together the vanilla, melted butter or oil, syrup or honey, and water.
- ④ Toss the wet ingredients with the dry until the mixture is evenly crumbly.
- ⑤ Spread in the prepared pan, shaking the pan to evenly cover the bottom and patting down gently.
- ⑥ Bake the bars for 25 to 30 minutes, until they're golden brown around the edges.
- ⑦ Remove them from the oven, loosen the edges, and cool for 5 minutes.
- ⑧ Use a knife (or bench knife) to cut the bars while they're still warm in the pan. Carefully remove warm bars from the pan, and cool on a rack. Alternatively, remove from the pan before cutting into bars; it helps to cut in half first, then loosen the bottom of each half with a turner/spatula before turning out onto a sheet of parchment to cut into bars.
- ⑨ Wrap bars individually to store; or place in a single layer on a plate, and cover with plastic; or store in layers with parchment in between. In humid weather, it's best to store bars in the refrigerator. They also freeze well.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253