



CHEWY GRANOLA BARS

Adapted by Angela @ angelaskitchen.com from Heidi @ AdventuresOfAGlutenFreeMom.com

ONE BATCH MAKES 16 BARS

INGREDIENTS	X1	X2	X3	X4
Rolled Oats, certified gluten free	2 1/2 cups	5 cups	7 1/2 cups	10 cups
Crispy Rice Cereal, gluten free (fruit juice sweetened preferred)	1/2 cup	1 cup	1 1/2 cups	2 cups
Dried fruit, toasted chopped nuts or gluten and dairy free chocolate chips	1/2 cup	1 cup	1 1/2 cups	2 cups
Brown Sugar, packed	1/2 cup	1 cup	1 1/2 cups	2 cups
Coconut Oil (or dairy free margarine - amount in parentheses)	1/3 cup (1/2 cup)	2/3 cup (1 cup)	1 cup (1 1/2 cups)	1 1/3 cups (2 cups)
Coconut Flakes, unsweetened	1/4 cup	1/2 cup	3/4 cup	1 cup
Grade B maple syrup, agave, or honey	1/2 cup	1/2 cup	3/4 cup	1 cup
Salt	1/2 teaspoon	1 teaspoon	1 1/2 teaspoon	2 teaspoons

Using a large bowl, mix all ingredients well until combined. It is easiest to mix with your hands until well blended. Firmly press one recipe's worth of ingredients into a 9"x13" pan lined with parchment paper.

Bake at 350 degrees F for 18-20 minutes. Cool for 10 minutes and score into bars (mark where you will cut later). Allow to cool completely before you cut into bars in order to let the bars set up so you get a cleaner cut bar.

To Freeze: Put bars into freezer bag(s), separated by waxed paper or individually wrap bars. Remove as much air as possible, seal, label and freeze.

To serve: Thaw.