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Peanut Butter-Chocolate Chip Granola Bars

By Susie Iventosch

(Makes about 8 granola bars)

INGREDIENTS

2 cups oats

1/4 cup nuts (your choice - peanuts, cashews, pecans, almonds)

1/2 teaspoon salt

1/2 cup chocolate chips

Syrup

3 heaping tablespoons peanut butter (either crunchy or creamy are fine)

2/3 cup honey (or agave, or combination)

1/4 cup brown sugar

1 teaspoon vanilla

DIRECTIONS

Place oats, nuts and salt in a medium bowl. Mix well. Keep chocolate chips on the side for now.

Heat honey, brown sugar and peanut butter over medium heat until peanut butter and sugar are dissolved. Add vanilla and stir well.

Pour sweet mixture over dries and mix well. Allow to cool to room temperature, then stir in chocolate chips.

Spread mixture into a well-greased 8-by-8 inch pan. Bake at 300 F for approximately 15 minutes, or to desired doneness.

Remove from oven and cool for about 10 minutes. Score into bars, but don't cut into bars until completely cooled.

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[back](#)

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