



*cara price*

## PEANUT BUTTER GRANOLA BAR {GLUTEN-FREE & DAIRY-FREE}

### INGREDIENTS

2 cups old-fashioned {gluten-free} oatmeal  
1/2 cup smooth peanut butter {no added oils or sugar}  
1/2 cup maple syrup  
1/2 cup mini chocolate chips  
1/4 cup melted coconut oil, cooled  
1 tablespoon tapioca flour

**chef's notes:** be sure you use the type of nut butter that separates when unstirred. stir it well before using. also, you can use any type of nut butter you want instead of peanut butter; just be sure there are no added oils or sugar. also, make sure all of your ingredients are at room temperature. If ingredients aren't room temperature, your chocolate chips may melt when stirring, or your coconut oil may harden if other ingredients are cold. lastly, be sure you don't use a non-stick cookie sheet; otherwise, the bottom of your bar will burn.

### DIRECTIONS

preheat the oven to 350°.

combine oats, maple syrup, peanut butter & coconut oil together in a large glass bowl.

stir in chocolate chips & tapioca flour.

pour mixture onto a cookie sheet lined with parchment. place another sheet of parchment paper on top of the granola mixture & either press down with your hands or use a rolling pin until it spreads out evenly & smoothly.

remove the top piece of parchment & discard. bake for 17-20 minutes.

allow bars to cool for 45 minutes on the cookie sheet, then cut into 2-3" squares.

store in the refrigerator for up to one week.