

Chewy Chocolate Chip Granola Bars

These healthy granola bars are the ideal portable snack that's both sweet and salty. Trust me, these homemade chewy chocolate chip granola bars that are much better than store-bought! Watch how I make them in the **video above!**

PREP TIME: 15 mins COOK TIME: 25 mins

CHILL TIME: 1 hr

TOTAL TIME: 1 hr 40 mins

COURSE: Snack CUISINE: American



5 from 24 votes

KEYWORD: granola bar recipe, granola bars SERVINGS: 12 servings

CALORIES: 289kcal AUTHOR: Lisa Bryan

Ingredients

- 162 g quick cooking oats (not old fashioned rolled oats)
- 14 g puffed rice
- 72 g roughly chopped nuts
- 90 g mini chocolate chips
- 40 g ground flaxseed
- 0.25 teaspoon kosher salt
- 169.5 g honey
- 125 g creamy almond butter (or other nut/seed butter)
- 54.5 g coconut oil
- 2 teaspoons vanilla extract

Instructions

1. **Preheat and prep.** Preheat oven to 325°F/165°C. Line an 8x8-inch baking pan with parchment paper, with the paper coming up the sides.
2. **Stir the dry ingredients.** In a large bowl, stir together the oats, puffed rice, chopped nuts, chocolate chips, flaxseed, and salt.
3. **Stir the wet ingredients.** In a medium bowl, stir together the honey, almond butter, coconut oil, and vanilla, until smooth.
4. **Mix together.** Pour the wet ingredients into the dry and stir together until well combined.
5. **Press the mixture.** Scoop the mixture into the pan and press it into an even

layer, using another piece of parchment paper to firmly press the mixture flat. Bake for 20 to 25 minutes, until barely starting to get a little bit of golden color around the edges for chewy granola bars. For crunchier bars bake 25 to 30 minutes. Let cool to room temperature.

6. **Firm up.** Let the granola bars cool to room temperature in the pan. Then place the pan in the fridge for 1 hour to firm up the granola bars completely. Gently lift the parchment paper out of the pan, and slice into granola bars.

Notes

- **Puffed rice:** If you're unsure about what kind of puffed rice to buy - you can purchase this bag of puffed rice straight from Amazon! This is the one I'm using in this recipe.
- **Mini chocolate chips:** if you have a hard time finding the mini chocolate chips, you can also use your favorite chocolate bar and finely chop it up!
- If you find that your bars are still *not sticking together* very well, try adding a little bit more honey and baking them a little bit longer.

Nutrition

Calories: 289kcal | Carbohydrates: 31g | Protein: 6g | Fat: 18g | Saturated Fat: 6g | Polyunsaturated Fat: 5g | Monounsaturated Fat: 5g | Trans Fat: 0.01g | Cholesterol: 1mg | Sodium: 56mg | Potassium: 184mg | Fiber: 4g | Sugar: 17g | Vitamin A: 18IU | Vitamin C: 0.2mg | Calcium: 66mg | Iron: 2mg