

Chewy Goopy Granola Bars

Adapted from King Arthur Flour

Makes about 14 bars

Add different nuts and dried fruits depending on your taste. Regardless of how you decide to personalize your granola bar, you'll want to end up adding 2 to 3 cups (10 to 12 ounces) of nuts, dried fruits, and chocolate to the mixture.

2 cups quick rolled oats, divided
½ teaspoon salt
4 ounces semi-sweet chocolate chips
3 ounces flaked sweetened coconut
4 ounces pecans, roughly chopped
¾ cup granulated sugar
2 tablespoons light corn syrup
2 tablespoons melted unsalted butter
¼ cup vegetable oil
¼ cup honey
1/3 cup peanut butter
1 tablespoon water

Preheat the oven to 350 degrees and place a rack in the middle of the oven.

Put 1/3 cup of quick rolled oats in a food processor and process until it looks like flour. Add it and the remaining 1 2/3 cups of oats to a large bowl. Add the salt, chocolate chips, flaked coconut, pecans, and sugar to the bowl and toss to coat.

In a medium bowl, combine all of the remaining ingredients. Whisk the ingredients together until combined. Pour the liquid ingredients over the dry ingredients and bring together with a rubber spatula until the ingredients come together. The granola mixture will be crumbly.

Place a large piece of parchment paper in a 9 by 13-inch metal pan so that the paper hangs over the edge of the pan (this will act as a sling later on providing easy removal of the baked granola bars from the pan). Lightly spray the parchment paper with cooking spray and then scrape the granola mixture onto the parchment paper.

Shake the pan to distribute the granola mixture and then lay a piece of plastic wrap over the mixture. Evenly press the granola mixture into the pan (the plastic wrap will keep it from sticking to your fingers). Remove the plastic wrap and discard.

Bake the granola bars on the middle rack of the oven until golden brown, about 25 minutes. The edges will darken and start to bubble around 20 minutes, but you

want to make sure that the whole pan is golden brown before removing it from the oven. Remove the pan from the oven and cool on a wire rack for 10 minutes.

Use the parchment paper as a sling and remove the granola bars from the pan and set them on a counter. Cool for another 10 minutes before using a large knife or pizza wheel (I found this worked very well) to cut the granola bars into bars. Let the bars cool completely and then store them in an airtight container or freeze for later use. Enjoy.