

Chewy Granola Bars [from [What Megan's Making](#)]
<http://pajamachef.wordpress.com/2011/03/10/my-latest-obsession>

Ingredients:

1/2 cup+ 1 tablespoon packed brown sugar
1/2 cup creamy natural peanut butter
5 tablespoons corn syrup
5 tablespoons butter, melted
1 1/2 teaspoons vanilla extract
2 1/4 cups old-fashioned oats
1/2 cup + 1 tablespoon semisweet chocolate chips
1/2 cup + 2 tablespoons Craisins
1/4 cup + 1 tablespoon sunflower seeds
1/4 cup toasted wheat germ [toast in a baking dish in a 350° oven for about 5 minutes, tossing once]

Directions:

In a large bowl, combine brown sugar, peanut butter, corn syrup, butter and vanilla. Stir together oats, chocolate chips, Craisins, sunflower seeds; add to peanut butter mixture and stir to coat. Press into a greased 13x9 inch baking pan.

Bake at 350° for 20-25 minutes or until golden brown. Don't overbake or they will get crispy. I took them out when they still looked a little under baked, they firm up in the hot pan as they cool. Run a knife along the edges of the pan to loosen the bars up a little. Cool completely in the pan on a wire rack before cutting into bars.

Store in an airtight container or wrap individually in plastic and store in the freezer in a freezer bag for easy grab and go breakfasts or snacks.

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