



# Chocolate Chip Granola Bars

## Ingredients

- 175g butter
- ¾ cup golden syrup
- 3 ½ cups rolled oats
- 1 cup raisins
- 1 ¼ cups plain flour
- 1 cups brown sugar
- 1 tsp baking powder
- 200g chocolate chips

## Method

- Preheat the oven to 170 degrees (or 160 degrees fan forced) and line a 20cm x 30cm baking tray with baking paper.
- Combine rolled oats, raisins, flour, brown sugar and baking powder in a bowl and mix well.
- Gently melt the butter and golden syrup in a saucepan over low/medium heat until it simmers and gets foamy bubbles. Simmer for 30 secs and then add to the dry rolled oats mixture and combine well.
- Tip the mix into the tray and press out flat.
- Now take the chocolate chips and press them into the slice. You can add more or less than the recipe specifies here, to your liking.
- Place in the oven for approx 30- 35 minutes or until the granola slice is golden on the edges and cooked.
- Score the slice into bars as soon as it comes out of the oven and then allow to cool in the tin.
- Granola Bars should keep for at least a week in an airtight container.