

# **Chewy Coconut Granola Bars**







MORNING MEAL

BRUNCH

BREAKFAST

# **Ingredients**

| 1 teaspoon double-acting baking powder |
|--|
| 1.3 cups brown sugar packed            |
| 0.3 cup canola oil                     |
| 2 large eggs                           |
| 2 tablespoons milk fat-free            |
| 0.7 cup flour all-purpose              |

2 teaspoons flour all-purpose

0.8 cup tropical fruit mixed dried chopped

|            | 0.5 teaspoon salt   |  |
|------------|---|--|
|            | 0.5 cup coconut or sweetened flaked   |  |
|            | 0.3 cup flour whole-wheat   |  |
|            | 1.5 cups whole-grain granola  |  |
| Equipment  |   |  |
|            | bowl  |  |
|            | frying pan  |  |
|            | oven  |  |
|            | knife   |  |
|            | whisk   |  |
|            | wire rack   |  |
|            | blender   |  |
|            | baking pan  |  |
|            | measuring cup   |  |
| Directions |   |  |
|            | Preheat oven to 35  |  |
|            | Coat a 13 $\times$ 9-inch metal baking pan with cooking spray; dust with 2 teaspoons all-purpose flour.                       |  |
|            | Weigh or lightly spoon 3 ounces all-purpose flour and 6 ounces whole-wheat flour into dry measuring cups; level with a knife. |  |
|            | Combine flours, baking powder, and salt in a small bowl; stir with a whisk.   |  |
|            | Combine sugar, oil, milk, and eggs in a large bowl; beat with a mixer at high speed until smooth.                             |  |
|            | Add flour mixture, beating at low speed until blended. Fold in granola and fruit. Spoon batter into prepared pan.             |  |
|            | Sprinkle with coconut.  |  |
|            | Bake at 350 for 20 minutes or until golden. Cool completely in pan on a wire rack.  |  |
|            | Cut into bars.  |  |

## **Nutrition Facts**

PROTEIN 4.86% FAT 28.57% CARBS 66.57%

### **Properties**

Glycemic Index:17.2, Glycemic Load:3.11, Inflammation Score:-1, Nutrition Score:3.0243478676547%

#### **Nutrients** (% of daily need)

Calories: 152.77kcal (7.64%), Fat: 4.97g (7.64%), Saturated Fat: 1.18g (7.35%), Carbohydrates: 26.03g (8.68%), Net Carbohydrates: 25.18g (9.16%), Sugar: 19.04g (21.16%), Cholesterol: 23.31mg (7.77%), Sodium: 121.91mg (5.3%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 1.9g (3.8%), Manganese: 0.18mg (9.02%), Selenium: 5.99µg (8.55%), Vitamin E: 0.7mg (4.66%), Vitamin B1: 0.06mg (4.05%), Phosphorus: 39.36mg (3.94%), Vitamin B2: 0.07mg (3.83%), Iron: 0.68mg (3.76%), Calcium: 37.49mg (3.75%), Folate: 14.54µg (3.63%), Fiber: 0.86g (3.42%), Vitamin K: 3.09µg (2.94%), Vitamin B3: 0.53mg (2.67%), Copper: 0.05mg (2.35%), Magnesium: 9.13mg (2.28%), Potassium: 69.07mg (1.97%), Vitamin B5: 0.17mg (1.72%), Vitamin B6: 0.03mg (1.7%), Zinc: 0.23mg (1.51%), Vitamin A: 71.35IU (1.43%), Vitamin B12: 0.07µg (1.11%)