

Recipe Name: Blueberry Vanilla Greek Yogurt Granola Bars

Submitted By: Jeff Cadiz

Recipe Categories: Miscellaneous

Ingredients:

- 2 cups rolled oats (gluten free if needed)
- 1 1/2 cup brown rice krispies
- 1/4 cup shredded unsweetened coconut
- 1/4 cup whole roasted almonds, roughly chopped
- 1 tablespoon chia seeds
- 1/4 teaspoon salt
- 1/2 cup peanut butter or almond butter (I typically use peanut butter)
- 1/2 cup honey
- 1 1/2 teaspoon vanilla
- 1 (rounded) cup fresh blueberries or 3/4 cup dried blueberries •Greek Yogurt Coating
- 1 tablespoon water
- 1 teaspoon vanilla extract
- 1/2 teaspoon gelatin
- 1/4 cup Greek yogurt
- 1 tablespoon honey
- pinch of salt
- 2 cups powdered sugar

Directions:

1. Line a 9x13 square Pyrex pan with wax paper. In a large bowl combine the oats, rice krispies, coconut, almonds, chia seeds and salt. Mix together.
2. In a small microwavable bowl combine the almond butter and honey. Microwave until the mixture is hot and pourable. Add the vanilla and mix again.
3. Add the honey mixture to the dry oat mixture and mix. Gently stir in the blueberries. Press the mixture into the prepared pan and then using the back of a measuring cup press the mixture into the pan until it is tightly packed. Cover and place in the freezer for 1 hour. Cut into bars and return to freezer.
4. Make the Greek yogurt coating. Combine the water and vanilla in a small bowl. Sprinkle the gelatin on top and whisk with a fork until the gelatin is evenly distributed. Set aside for about 5 minutes; it will set into a thick paste.
5. In another small bowl, whisk the yogurt, honey, and salt. Microwave on 15 second bursts, stirring in between each burst, until the yogurt is liquidy and very warm to the touch. Don't let it boil or the yogurt will curdle. (30 seconds total)
6. Whisk the gelatin into the warm yogurt mixture. Whisk until the gelatin is dissolved. Scrape the yogurt mixture into a medium mixing bowl. Pour the powdered sugar on top. Use a mixer or whisk until the yogurt and powdered sugar combine into a thick, pourable, coating.
7. Working with one bar at a time, dip the bottom of the bar into the yogurt and allow any excess to drip off. Flip the bars over so the yogurt coated side faces up and place on the prepared

baking sheet. They will be very sticky. Repeat with the remaining bars. Let the bars sit, uncovered, until dry to the touch, about four hours. Cover the remaining yogurt coating with plastic wrap.

8. Once the bars are dry, flip them over so the yogurt coated side is facing down. Transfer remaining yogurt coating to ziplock bag and snip a small hole in corner. Drizzle coating over bars and let sit for at least 2 hrs.
9. Once bars dry, store in airtight container.