



## Peanut Butter Breakfast Bars

12 servings

25 minutes

### Ingredients

1 1/2 cups Oats (rolled)  
1/2 cup All Purpose Gluten-Free Flour  
1/2 tsp Baking Powder  
1/2 tsp Baking Soda  
2 tbsps Maple Syrup  
3 Egg  
1/4 cup Unsweetened Almond Milk  
1/4 cup Coconut Oil (melted, then measured)  
1/2 cup All Natural Peanut Butter (chunky)  
1/2 cup Dark Chocolate Chips (or chunks)

### Directions

- 1 Preheat the oven to 350°F (175°C). Line a baking dish with parchment paper.
- 2 In a mixing bowl, stir together the oats, flour, baking powder, and baking soda until well combined. Add the eggs, maple syrup, almond milk, coconut oil, and peanut butter. Stir well to combine.
- 3 Transfer the mixture to the baking dish and sprinkle the dark chocolate chips otop. Bake for 12 to 15 minutes or until lightly golden brown and cooked through. Allow them to completely cool then slice into squares and enjoy!

### Notes

**Leftovers:** Refrigerate in an airtight container for up to one week, or freeze if longer.

**Serving Size:** A 9- x 12-inch baking dish was used to make 12 servings.

**Nut-Free:** Use rice milk or oat milk instead of almond milk.

**More Flavor:** Add cinnamon and vanilla extract. Substitute some of the almond milk for butter.

**Additional Toppings:** Whole peanuts and/or chocolate drizzle.

**Flour:** This recipe was developed and tested using Bob's Red Mill All Purpose Gluten-Free Flour. Please note that if using another brand of flour, results may vary.