

Gluten Free Granola Bars

Recipe By Paula Shoyer



Cooking and Prep:  45
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Serves:  27

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover, Tu-
Bishvat

Diet: Vegetarian, Gluten Free

Source: KosherScoop.com

The recipe below is a base recipe you can use with with different variations that creates chewy and flavorful desserts!

Ingredients (9)

Main ingredients

- 1 cup sugar
- 1 large egg
- 1/2 cup vegetable oil, plus extra for greasing pan
- 1 and 3/4 cups ground almonds (without skins; buy ground or grind in food processor)
- 3 tablespoons potato starch

- 3/4 cup whole almonds, skin on, roughly chopped
 - 2/3 cup walnut halves, chopped
 - 3/4 cup dried apricots, chopped in 1/2-inch pieces
 - 3/4 cup **Gefen Sweetened Dried Cranberries** or raisins
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Start Cooking

Make the Granola Bars

1. Preheat oven to 350°F. Grease the bottom and sides of a 9- x 13-inch pan. Press in a piece of Gefen Easy Baking Parchment Paper to cover the bottom and go up the sides. Grease the top and sides of the parchment. Set aside.
2. Place the sugar, eggs, and oil into a large bowl and beat with an electric mixer on medium speed until combined. Add the ground almonds and potato starch and mix well. Knead in the dried fruit and nuts until distributed throughout the dough.
3. Press into the prepared pan as evenly as possible. Bake for 30 minutes or until the edges start to brown.
4. Let cool and then lift the bar out of the pan. Slice into rectangular or square bars. Store in an airtight container or freezer bag as room temperature for up to 5 days or freeze.