

Granola Whole Wheat Brownies

Recipe By *Esther Ottensoser*



Cooking and Prep:  2 h

Serves:  24

Contains:    

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

This recipe is proof that you don't have to sacrifice anything when it comes to sticking some healthy ingredients into your children's snacks.

Ingredients (15)

Granola

- 4 cups oatmeal
- 1 and 1/3 cups slivered almonds
- 1 and 1/4 cups shredded coconut
- 1/2 cup + 2 tablespoons brown sugar
- 1/2 cup **Gefen Maple** or pancake syrup
- 1/2 cup oil

3/4 teaspoon salt

Brownies

1 cup oil

3 cups sugar

3 teaspoons Gefen Vanilla Extract

6 eggs

1 and 1/2 cups Shibolim Whole Wheat Flour

1 cup Gefen Cocoa

3/4 teaspoon Haddar Baking Powder

3/4 teaspoon salt

Start Cooking

Granola

1. Mix oatmeal, almonds, coconut, and brown sugar in a large bowl.
2. Transfer contents onto a lined baking sheet.
3. Mix remaining ingredients in a bowl and pour over the ingredients on baking sheet. Mix well.
4. Bake at 250°F (120°C) for 1 hour and 15 minutes. Stir occasionally over the course of the baking time.

Brownies

1. Preheat oven to 350°F (180°C).
2. Place oil, sugar and vanilla in the bowl of your mixer. Mix until combined.
3. Add the rest of the ingredients and continue mixing until the batter is smooth.
4. Line a 11- x 17-inch (28- x 43-cm.) cookie sheet with Gefen Easy Baking Paper. Place half of the granola mixture on the cookie sheet and spread evenly. Pour the brownie batter on top of the granola. Sprinkle the remaining half of the granola over the brownie batter.
- 5.

Bake for 40 minutes.

Tip:

Try this granola plain as a cereal or sprinkled over fruit or yogurt.