



Peanut Butter Breakfast Bars

9 servings

25 minutes

Ingredients

160 grams All Purpose Gluten-Free Flour
2 grams Baking Soda
28 grams Stevia Powder
3 Egg
59 milliliters Coconut Oil (melted, then measured)
5 milliliters Vanilla Extract
65 grams All Natural Peanut Butter (runny, chunky)
60 grams Dark Chocolate Chips (or chunks)
20 grams Oats (rolled)

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 flour, baking soda, and stevia. Then stir in the eggs, coconut oil, and vanilla extract.
- 3 Transfer the mixture to the baking dish and spread into an even layer. Drop the peanut butter in dollops across the top, then sprinkle the chocolate chips and oats across the top. Bake for about 12 to 15 minutes or until lightly golden brown and cooked through. Let cool before slicing and enjoy!

Notes

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

Serving Size: A 8 by 8-inch baking dish was used to make 9 servings.

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.