

Baked Oatmeal Chocolate Chip Bars

Coconut oil	½ cup unsweetened applesauce
2 cups old-fashioned rolled oats	1 large egg white
2½ teaspoons cinnamon	4 teaspoons liquid stevia extract
1½ teaspoons baking powder	1¼ teaspoons pure vanilla extract
½ teaspoon kosher or sea salt	1 cup 70% bittersweet chocolate chunks, finely chopped
1 cup unsweetened coconut milk	

Pastor Warren Family Favorite

When you're craving a chocolate chip cookie, throw together this recipe from Kay Warren for an equally satisfying alternative! Share these tasty bars at a potluck with friends or after dinner with your family.

GF DF Eight 1-inch bars

1. Preheat oven to 350°. Brush an 8-inch square pan with coconut oil.
2. Combine oats, cinnamon, baking powder, and salt in a food processor, and pulse to mix well. Or mix well by hand in a large bowl.
3. Add milk, egg white, applesauce, stevia, and vanilla to dry ingredients. Mix well. Gently fold in chocolate chunks.
4. Pour batter into pan. Bake 30 minutes. Remove from oven, and cool slightly before cutting into squares.

TIP Substitute raisins, cranberries, or dried cherries for the chocolate, or reduce the amount of milk and add peanut or almond butter.