Whole Wheat Dark Chocolate Oatmeal Bars

2 1/2 cup old fashioned oats

1 cup all-purpose flour

1 cup white whole wheat flour or whole wheat pastry flour

1 cup brown sugar

1 teaspoon baking soda

1/2 teaspoon salt

1 cup coconut oil, melted (if need you may sub canola oil)

2 eggs

1 tablespoon vanilla

8 ounces dark chocolate, chopped into chunks (about 1 1/2 cups)

In a large mixing bowl or bowl of a stand mixer, add the oatmeal, flour, brown sugar, baking soda, salt, melted coconut oil, eggs and vanilla and beat until combined and the dough holds together.

Mix in dark chocolate chunks.

Turn the batter out into prepared pan, pushing the dough into pan.

Bake for about 20-25 minutes, just do not over bake.