



# Granola Bars

## Ingredients:

1 1/2 cups oats

1/2 - 1 cup rice cereal (depending on optional add-ins)

1/4 cup chopped nuts (optional)

1/4 cup shredded coconut (optional)

1/2 cup honey

3 Tbsp peanut butter

1 tsp vanilla

1/8 tsp salt

## Optional Mix-ins:

Baking Chips (chocolate, peanut butter, cherry, toffee)

Dried fruit (cranberries, banana chips, cherries)

Candy pieces (M & M's, Reeses Pieces, Heath Bar, etc)

## Instructions:

Preheat oven to 325 degrees. Grease a 9x9 baking dish.

Mix dry ingredients in a large mixing bowl, so that you have a TOTAL of 2 1/2 cups. If you add in nuts or coconut, decrease the rice cereal so that the total stays the same. Spread this mix onto a baking sheet, and bake 10 minutes until golden brown. Let it cool a little and pour it back into the mixing bowl.

Mix the honey, peanut butter, vanilla and salt in a saucepan over medium heat until smooth. You can adjust the amount of honey and peanut butter to make them chewier (more) or crunchier (less). Pour it over the dry ingredients and stir to coat. Combine any mix-ins if you planned to use them. Alternatively, you can press them into the bars later. Spread the mix into the 9 x 9 baking dish and press it evenly.

Bake 15 minutes. (less to make them chewy or more for crunchy). Cool before cutting. You can also crumble it for an ice cream or yogurt topping.