



Homemade Granola Bars

butterwithasideofbread.com

Ingredients

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| 4 cups crisp rice cereal | 2 2/3 cups old fashioned oats |
| 2/3 cups ground flax seed | 1/2 cup brown sugar |
| 1 1/2 cups honey | 1/3 cup coconut oil |
| 1 cup peanut butter | 2 tsp vanilla extract |
| 1/2 to 1 cup mini chocolate chips | |

Instructions

1. In a large bowl, combine the oats, crispy rice cereal and ground flaxseed until well mixed.
2. In a small saucepan, add the brown sugar, honey and coconut oil. Over medium heat, bring the mixture to a boil, stirring frequently. Boil for one minute and then remove from heat.
3. Add the peanut butter and vanilla extract and stir until smooth.
4. Pour the peanut butter mixture over the oat mixture and stir until well combined. Let the mixture cool for about 6 or 7 minutes. While the mixture is cooling, line a jelly roll pan (about 12.5" X 17.5" X 1") with parchment paper.
5. Once the mixture has cooled, pour the mixture onto the parchment paper lined pan and spread around with a mixing spoon until it's evenly spread on the pan. Once the mixture is evenly distributed on the pan, you need to press it to compact it.
6. Sprinkle the mini chocolate chips evenly across the top of the granola bars and then use your extra pan to press them down into the granola bars. Only do this once and do it immediately after sprinkling the chocolate chips.
7. You can slice and serve immediately, but if you let them sit for a few hours, they will set up a little bit more and be easier to slice up.



Simple Granola

lmlid.org/simple-granola

Ingredients

- 1/2 cup brown sugar
- 1/2 cup honey
- 1/4 cup canola oil
- 4 cups old fashioned oats
- 1/2 tsp cinnamon
- 1/4 tsp salt

Instructions

1. Preheat oven to 250 degrees.
2. Combine brown sugar, honey and canola oil in a small sauce pan over medium heat.
3. Cook, stirring often until sugar is dissolved.
4. Pour brown sugar mixture over oats and add cinnamon and salt. Stir until oats are evenly coated.
5. Spread granola mixture over a cookie sheet (sprayed with pam) and press mixture down.
6. Place in oven and bake for 1 hour, stirring every 15-20 minutes.
7. Remove from oven and allow to cool completely before breaking apart and into pieces.
8. Store in a ziplock bag or other air tight container.



Peanut Butter Granola

kristineskitchenblog.com

Ingredients

- 4 cups (430g) old-fashioned oats
- ½ cup honey
- ½ cup peanut butter natural or regular
- 1 teaspoon vanilla extract

Instructions

1. Preheat oven to 275 degrees F.
2. Place oats in a large bowl. Combine honey and peanut butter in a liquid measuring cup. Heat in the microwave for about 45 seconds, until the peanut butter starts to melt. Whisk peanut butter and honey to blend. Add in vanilla and whisk to incorporate.
3. Pour the peanut butter mixture over the oats and stir until well combined. Spread granola in an even layer on a rimmed baking sheet (line the baking sheet with parchment paper for easy clean up). Bake for 20 minutes, stir, and then press granola into an even layer on the baking sheet. Bake 10-15 minutes more until granola becomes light golden brown.
4. Let cool completely on baking sheet. The granola will become crisp as it cools. Store granola in an airtight container for up to two weeks.