

Homemade Granola Bars

Recipe adapted from loveandlemons.com

Makes around 8 bars

Kitchen Utensils Needed

- One 8x8 pan
- Parchment paper or non-stick spray
- One large mixing bowl
- Large spoon or rubber spatula for mixing
- Measuring cups and spoons



Ingredients

- 1 cup very smooth creamy natural peanut butter or cashew butter
- 2/3 cup honey
- 1 teaspoon vanilla extract
- Heaping 1/2 teaspoon sea salt
- 2½ cups whole rolled oats
- 1/3 cup mini chocolate chips
- 3 tablespoons pepitas or crushed peanuts or cashews

Instructions

- Line an 8x8 baking pan with parchment paper.
- In a large bowl, stir together the peanut butter, honey, vanilla, and salt, until smooth.
- Add the oats, chocolate chips and the pepitas (or nuts). The mixture might seem dry at first, but keep stirring and it'll come together. Stir to combine and press firmly into the pan. Use a second piece of parchment paper and the back of a measuring cup to help flatten the mixture. Chill for at least 1 hour, then slice into bars.
- Store bars in the fridge.

Optional Variations

- **Feel free to change up the mix-ins!** Experiment with different nuts, dried fruit, coconut flakes, butterscotch chips, etc.! Just make sure to **chop any ingredients into a small size** to ensure the bars hold together properly