



HOMEMADE GRANOLA BARS



INGREDIENTS

- Rolled Oats (2 cups rolled oats)
- Nutty Mix (1 cup chopped nuts, like almonds, walnuts, or pecans)
- Dried Fruit Fun (1/2 cup dried fruits, like raisins, cranberries, or apricots)
- Sweet Drizzle (1/2 cup honey or maple syrup)
- Peanut Butter Delight (1/2 cup peanut butter or almond butter)
- Vanilla Splash (1 teaspoon vanilla extract)
- Chocolate Chips (optional: 1/2 cup chocolate chips)

DIRECTIONS

1. Preheat and Prep: Preheat your oven to 350°F (175°C). Line an 8x8 inch baking pan with parchment paper, leaving some overhang to lift the bars out easily.
2. Mix the Dry Ingredients: In a large mixing bowl, combine the Rolled Oats (rolled oats), Nutty Mix (chopped nuts), and Dried Fruit Fun (dried fruits). If you're using Chocolate Chips (chocolate chips), add them now.
3. Combine the Wet Ingredients: In a microwave-safe bowl, warm the Sweet Drizzle (honey or maple syrup) and Peanut Butter Delight (peanut butter or almond butter) in the microwave for about 30 seconds, or until smooth and runny. Stir in the Vanilla Splash (vanilla extract).



4. **Mix and Press:** Pour the wet mixture over the dry ingredients and stir until everything is well coated. Transfer the mixture to the prepared baking pan and press it down firmly with a spatula to create an even layer.

5. **Bake to Perfection:** Bake in the preheated oven for about 20–25 minutes, or until the edges are golden brown. Remove from the oven and let it cool completely in the pan.

6. **Cut into Bars:** Once cooled, use the parchment paper overhang to lift the granola out of the pan. Cut it into bars or squares.

7. **Serve and Enjoy:** Your Homemade Granola Bars are ready to be enjoyed! Pack them in lunchboxes or serve them as a snack. These crunchy nutty snack bars are sure to bring big smiles to everyone's faces.

FUN TIPS

Flavor Fun: Try adding a teaspoon of cinnamon or nutmeg for extra flavor.

Nut-Free Option: Use sunflower seed butter and seeds instead of nuts for a nut-free version.

Storage: Store the granola bars in an airtight container to keep them fresh.



NOTES

Hooray, snack stars! You've just made the most amazing Homemade Granola Bars ever! These crunchy nutty snack bars are perfect for any time and are sure to bring big smiles to everyone. Enjoy your granola bar adventure and remember, the best part of cooking is the fun and love you put into it. Happy munching!



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