



Granola Bars III

Oscar · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

20

Description

Absolutely delicious Granola bars with honey nuts and raisins These make a great snack

Ingredients

— - 2 cups quick cooking oats - 1 cup all-purpose flour - $\frac{3}{4}$ cup packed brown sugar - $\frac{3}{4}$ cup raisins - $\frac{1}{2}$ cup wheat germ - $\frac{1}{2}$ teaspoon salt - $\frac{1}{2}$ teaspoon ground cinnamon - $\frac{1}{2}$ cup chopped English walnuts - $\frac{1}{2}$ cup vegetable oil - $\frac{1}{2}$ cup honey - 1 egg - 2 teaspoons vanilla extract

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Line a 9x13 inch baking pan with aluminum foil or parchment paper
2. and spray with vegetable oil spray. In a large bowl
3. stir together oats
4. flour
5. brown sugar
6. raisins
7. wheat germ
8. salt
9. cinnamon
10. and walnuts. In a smaller bowl
11. thoroughly blend oil
12. honey
13. egg
14. and vanilla; pour into the flour mixture
15. and mix by hand until the liquid is evenly distributed. Press evenly into the prepared baking pan. Bake 25 to 30 minutes in the preheated oven
16. or until the edges are golden. Cool completely in pan before turning out onto a cutting board and cutting into bars.