



Cranberry Nut Granola Bars

Oscar · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

This is one fast and totally addicting recipe Its easy to adjust to your tastes or whats in your cupboard try adding chocolate chips coconut raisins cherries or a spoonful of peanut butter Youll be making this every week

Ingredients

— - 2 cups quick-cooking oats - 1 cup old-fashioned oats - ½ cup hulled pumpkin seeds - ½ cup slivered almonds - 1 cup mixed nuts - 1 cup dried cranberries - 1 (14 ounce) can sweetened condensed milk

Instructions

1. Preheat an oven to 350 degrees F (175 degrees C). Line a 13x9-inch pan with lightly-greased parchment paper; an inch or so of parchment paper should stick up on 2 sides to form lifting handles. Mix the quick-cooking oats
2. old-fashioned oats
3. pumpkin seeds
4. almonds
5. mixed nuts
6. cranberries
7. and sweetened condensed milk together in a bowl; spread into the prepared pan
8. evenly pressing into the corners and out to the sides. Bake in the preheated oven until the edges are golden brown
9. 20-25 minutes
10. using slightly less time for chewier bars and slightly more time for crunchier bars. Allow the the bars cool for 5 minutes in the pan before using the parchment paper to lift them from the pan. Use a sharp knife to cut into bars. Let the bars cool completely and store in an airtight container. Cook's Note It's easy to press the oat mixture into the pan using wet hands or a wet spatula. The water keeps the oat mixture from sticking to you or your utensil.