

THE CULINARY

Playground



Granola Bars

1 cup rolled oats
1/4 cup and 2 tablespoons packed brown sugar
1/4 cup wheat germ
1/4 teaspoon ground cinnamon
1/2 cup all-purpose flour
1/4 cup and 2 tablespoons of mix ins; raisins, craisins, dried fruit, pretzels, nuts, baking chips
1/4 teaspoon salt
1/4 cup honey
1/2 egg, beaten
1/4 cup vegetable oil
1 teaspoon vanilla extract

Preheat the oven to 350 degrees.

Generously grease a 8x8 inch baking pan.

In a large bowl, mix together the dry ingredients.

In another bowl, mix together the wet ingredients.

Make a well in the center of the oat mixture and pour in the wet mix.

Mix well.

Pat the mixture evenly into the pan.

Bake for 20 to 25 minutes in the preheated oven, until the bars begin to turn brown at the edges.

Cool for 5 minutes, then cut into bars while still warm.

Do not allow the bars to cool completely before cutting, or they may be too hard to cut.

Wrap individually in plastic wrap and store at room temperature.