

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 teaspoon salt
5 Tablespoons of mix ins; raisins, craisins, dried fruit, pretzels (snapped into bits), nuts, baking chips
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 8x8 inch baking pan.

In a large bowl, mix together the dry ingredients up to mix-ins.

Make a well and add honey, egg, oil and vanilla.

Stir well until completely mixed and oats are moistened.

Dump mixture into prepared pan and pat down with dampened hands until mixture evenly covers bottom of the pan.

Bake for 15-20 minutes in the preheated oven, until the bars begin to turn light 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.

Place in airtight container and store at room temperature.