



cranberry almond granola bars

If you're not a "breakfast person," if you need something to eat every few hours or if you detest preservative-laden packaged granola bars, this is the perfect recipe for you - these easy, homemade granola bars are packed with oats, almonds and cranberries.

MAKES: 12-16 BARS



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ingredients

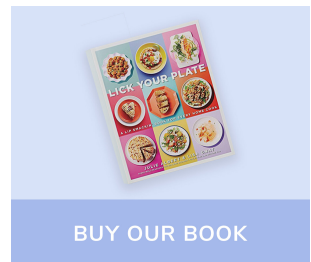
- 6 cups large flake oats
- ¼ cup butter, melted
- 1 tsp kosher salt
- 1 cup slivered almonds
- ¾ cup dried cranberries
- ¾ cup brown sugar
- ½ cup honey
- ¼ cup maple syrup
- ¼ cup butter
- 2 tsp vanilla extract
- ½ tsp ground cinnamon
- ¼ tsp ground ginger

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directions

- 1.** Preheat oven to 350°F. Cover a rimmed baking sheet with parchment paper.
- 2.** In a large bowl, toss together oats, melted butter and salt. Spread oat mixture in an even layer on the parchment covered baking sheet. Bake for 10 minutes, stir and continue to bake 5 minutes more. Remove from oven and lower temperature to 300°F. Place oats in a large bowl and toss in almonds and cranberries set aside. Cover the baking sheet once again with parchment paper set aside.
- 3.** In a medium saucepan, combine brown sugar, honey, maple syrup and butter over medium heat. Whisk continuously to combine all ingredients for about 2 minutes. Remove from heat and whisk in vanilla, cinnamon and ginger. Pour mixture over oats and almonds, tossing well to combine. Transfer to prepared baking sheet and spread into an even layer. Bake for 35 minutes until golden brown. Remove from oven and allow to cool 10 minutes before cutting into bars. Once cut, allow bars to cool completely on the baking sheet before eating.



“Never eat more than you can lift.”

— MISS PIGGY

