

Peanut Butter Granola Bars

8 Granola Bars
Ready in 30 Mins



Ingredients

Dry Ingredients

- * 1.5 cups Oats
- * 1/4 cup mini Chocolate Chips
- * 2 tbsp chopped Almonds
- * 1 tbsp Sunflower Seeds
- * 1 tbsp dried Cranberries

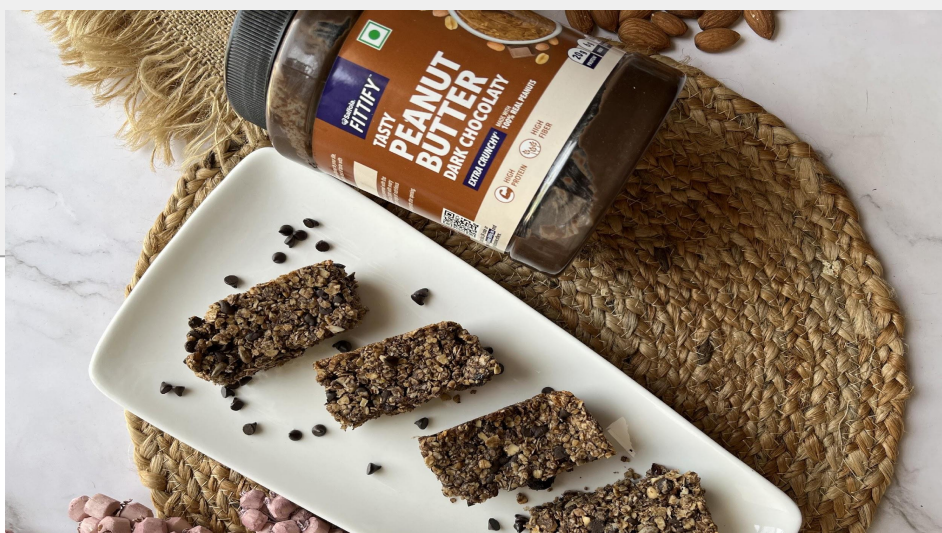
Wet Ingredients

- * 6 tbsp Fittify Dark Chocolate Peanut Butter
- * 3 tbsp Honey
- * 1 Flax Egg (1 tbsp of Flaxseed Powder + 3 tbsp of Water)

Method

1. Preheat the oven at 180°C for 10 minutes. In a bowl, combine all wet & dry ingredients and mix well.
2. Transfer the mixture to a greased 5 X 5 baking dish, and very firmly press the mixture into the pan in an even layer.
3. Bake for 15 minutes at 180°C, until the center is baked.
4. Let the bars cool down completely before cutting them into 8 granola bars.

Critical Notes



Preparation

Flax Egg

To make a Flax Egg, mix 1 tablespoon Flaxseed Powder with 3 tablespoons of Water. Let it sit for 5-10 minutes before adding it to the recipe.

Cutting the Bars

Before cutting the bars make sure they are completely cooled down as it's very critical to get the clean cut bars.

Storage

Once the bars have been cooled down completely, you can store them in an airtight container/jar in the fridge for up to 10 days.