

## ***My Favorite Homemade Granola Bars***

### **Granola Bars 1**

- 4 Cups oatmeal (I prefer Old Fashioned)
- 1 1/2 Cups chopped nuts
- 1 Cup packed brown sugar
- 3/4 Cup butter
- 3/4 Cup Honey (I actually lower this to half cup)
- 1 tsp vanilla
- 1 tsp salt (optional)

Preheat oven to 450 degrees F. Combine all ingredients in a large bowl, then mix well. Lightly butter a baking sheet. Pack mixture firmly onto baking sheet. Bake 10-12 minutes, in preheated oven. Cool thoroughly. Cut into squares. Individually wrap each in parchment or plastic. Store in the fridge.

### **Granola Bars 2**

- 1 1/2 Cups chunky peanut butter
- 1 Cup Honey
- 3/4 Cup Brown sugar
- 5 cups oats
- 1 - 6 oz package of dried fruits

Combine peanut butter, honey and brown sugar in a large saucepan. Bring to a boil, stirring constantly. Remove from heat; quickly add fruit pieces and oats. Using a buttered spatula, press into a 13 by 9 pan that has been lightly buttered. Cool 15 minutes. Cut into 18 bars. Allow to cool completely after cutting. Individually wrap each in parchment or plastic. Store in the fridge.