12 SERVINGS | 30 MINUTES | 213 CALS

The Perfect Busy Lifestyle Snack: Homemade Granola Bars

SOPHIE VIAU

Ingredients

- 1/2 cup puffed rice
- 1/4 cup brown sugar
- 1 cup raisins
- 1/2 cup chocolate chips
- 2 tsp baking powder
- 1 pinch salt
- 1 egg
- 1/4 cup canola oil
- 1 tsp vanilla extract
- 1/4 cup honey
- 2 cups oatmeal

Instructions

PREP: 10M | COOK: 20M | READY IN: 30M

1. In a large bowl, combine all dry ingredients.
2. In a smaller bowl, beat egg, honey, oil and vanilla extract.
3. Add the liquid mixture to the dry mixture and mix well.
4. Place and squeeze the mixture in a rectangular or square baking dish, depending on the desired thickness of the bars. Bake 15 to 20 minutes at 350 ° F.
5. Cool and cut into 12 bars.