

Choc Peanut Butter Granola Bars



TIME TO
PREPARE

20
minutes



FRIDGE
TIME

2 hours



SERVING

12 Bars



PREPARED BY

<https://www.swsas.org.au/>

Ingredients

- *1/3 cup honey*
- *1/4 cup peanut butter*
- *1/4 cup coconut oil*
- *1 tsp vanilla extract*
- *1 dash salt*
- *1/2 cup almonds chopped (or other nuts of choice)*
- *2 cups rolled oats*
- *1/4 cup cacao nibs (dark chocolate bits)*

Method

01. Line 8x8-inch baking tray with baking paper.
02. In a medium saucepan, combine the honey, peanut butter and coconut oil. Heat over medium heat, stirring until everything is melted and smooth.
03. Bring to a simmer and cook for 1 minute, stirring frequently. Remove from heat, stir in the vanilla, and salt, then allow to cool 10-15 minutes.
04. Once the pot has cooled slightly, stir in the nuts, rolled oats and cacao nibs.
05. Spread the mixture into the prepared pan, pressing it down firmly using a spatula. It is important to press it down very firmly and spraying the spatula lightly with oil helps prevent everything from sticking.
06. Refrigerate the bars for 2 hours to set.
07. Cut into 12 bars and store in a large container in the fridge for up to 2 weeks. ENJOY!

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