

## Homemade Granola Bar Recipe

*This is a tried and tested simple recipe. You can always customize by using different nuts and dried fruits. Chocolate Chips are always fun!  
Makes about 15 good sized bars.*

### **Ingredients:**

- 2 cups Rolled Oats
- 1 cup Whole Wheat Flour
- ½ cup Brown Sugar
- ¼ cup Wheat Germ
- ¼ cup Ground Flax
- 1 tsp Cinnamon
- ½ cup Raisins or Cranberries
- ¾ tsp Salt
- ½ cup Honey
- 1 Egg
- ½ cup Canola Oil
- 2 tsp Vanilla

### **Directions:**

In a large bowl combine rolled oats, whole wheat flour, brown sugar, wheat germ, ground flax, cinnamon, cranberries, and salt.

Make a well in the center, pour in honey, beaten egg, canola oil and vanilla. Mix Well.

Pat the mixture evenly into a greased 9x13 baking pan. Bake at 350°F for 25 min. Cool for 5 minutes. Cut into bars while still warm.

These freeze well in reusable containers and taste even better just eaten out of the freezer!