

# Jenny's Granola Bars

If I had known how easy these were to make, I would have started making my own granola bars years ago. Everything in one bowl and that's it. You can use my "extras" or invent your own. Some suggestions: chopped almonds, walnuts, pecans or peanuts, dried blueberries, cherries, cranberries or raisins, dates, figs, sunflower seeds, pumpkin seeds, chocolate chips, etc. This is the perfect healthy (& portable) snack or an occasional breakfast on the run.

2 1/2 cups regular oats (not instant)

2 Tablespoons brown sugar

1/4 cup flaked sweetened coconut

1 cup of "extras" (I like chopped toasted walnuts, almonds & pecans, dried cherries & mini chocolate chips)

1/3 cup canola oil

1/3 cup honey

1 teaspoon vanilla extract

1. Preheat oven to 325°.
2. Line a 9" x 9" square pan with 2 criss-cross sheets of parchment paper (not foil) leaving extra overhang on all sides. Grease the paper.
3. Combine oats, brown sugar, coconut and extras in a large bowl.
4. Combine honey, oil, and vanilla in a measuring cup.
5. Add honey mixture to oat mixture and combine well.
6. Spread in baking pan, pressing down firmly.
7. Bake 30 minutes. Cool completely in pan.
8. Remove from pan (using handles) to cutting board. Remove paper and cut into bars. Store in airtight container.

Makes 12 - 14 bars.