



No Bake Granola Bars

 **SERVINGS** not found or type unknown

12

 **COOKING TIME** not found or type unknown

0 min

No-Bake Granola Bars offer a simple and customizable snack option, combining oats and nuts bound together with syrup and almond butter for a convenient on-the-go treat.

Ingredients

- 2 cups [product]
- 1/2 cup maple syrup
- 1/2 cup almond butter
- 1 cup almonds
- 1/4 cup dark chocolate chips
- 2 tsp cinnamon
- 1 tsp vanilla extract
- 1/8 tsp sea salt

Cooking Instructions

1. Place all the ingredients except chocolate chips into a food processor or strong blender. Blend for a few minutes, you may need to open the lid and loosen with a spatula a few times. The mixture should be thick and crumbly but hold together when you squeeze it with your hand. Once mixture is well blended, add in chocolate chips and pulse together lightly to keep chips in original form.
2. Line an 8x8 pan or bread loaf with parchment paper. Fill with mixer and press down on the mix firmly until it is formed into a square (see above photo for an example of how it should look).
3. Refrigerate for an hour before cutting and enjoying. You can store in the fridge for up to a week for snacks.