

CHERRY CHOCOLATE ALMOND GRANOLA BARS

INGREDIENTS

2 cups old-fashioned oatmeal
1 cup chopped toasted almonds
1/4 cup flax seeds
3 tablespoons unsalted butter
2/3 cup honey
1/4 cup brown sugar, lightly packed
1 1/2 teaspoon vanilla extract
1/4 teaspoon kosher salt
1/3 cup smooth almond butter
1 cup dried cherries
1/2 cup mini-chocolate chips

DIRECTIONS

Preheat oven to 325F. Prepare a foil sling for your 8x8 inch baking pan and spray with baking spray.

Toss the oatmeal, almonds and flax seeds in large bowl.

Melt butter in small saucepan over medium heat. Add honey, brown sugar and salt and bring to simmer. Remove from heat and stir in almond butter and vanilla, mixing until blended. Pour honey butter mixture over oatmeal. Add dried cherries and mini-chocolate chips and stir until well combined.

Pour mixture into prepared pan. Spray your fingers with baking spray to prevent mixture from sticking to them, and firmly press mixture evenly into pan. Bake for 25-30 minutes, or until light golden brown.

Cool for at least 2-3 hours before cutting into 8 bars. Wrap each granola bar separately for storage.