

# DIY GRANOLA BARS

1. Wash your hands and clear your work surface - it's easiest to get all your ingredients out before you start. Preheat the oven to 350 degrees.
2. Line your 9" x 13" baking pan with parchment paper and set it aside.
3. Crack 2 eggs into the small bowl, trying to catch only the egg whites. Save your yolks for another recipe or discard them. Then pour the egg whites into your large mixing bowl.
4. Add honey and oil to the large mixing bowl. Whisk or mix with a fork strongly for 2-3 minutes. Your mixture will start to get thick like syrup.
5. Add the rest of your ingredients to the mixing bowl: quick oats, brown sugar, vanilla or white sugar, baking powder, crispy rice cereal, and any other mix-ins.
6. Stir together until all ingredients are mostly coated and sticky.

## Ingredients:

- 2 Egg Whites
- 1/3 cup Oil
- 2 tsp Honey
- 1 + 1/2 cups Quick Oats
- 3/4 cup Brown Sugar
- 1 tsp Vanilla Sugar (or Regular Granulated or Coconut Sugar)
- 1/2 tsp Baking Powder
- 1 + 3/4 cups Crispy Rice Cereal
- Optional Mix-Ins (chocolate chips, mini marshmallows, dried fruit)

## Tools + Supplies:

- Parchment Paper
- Large Mixing Bowl
- Small Bowl
- Mixing Spoon
- Whisk
- 9" x 13" Pan
- Oven Mitts
- Oven
- Knife or Pizza Cutter

TIP: Make sure an adult is available to help when using the oven!

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7. Pour or scoop the mixture into your parchment-lined baking pan. Use your hands to press down until the mixture is spread evenly across the pan. *(You can cut another sheet of parchment to use under your hand as you press, or put your hand inside a sandwich bag so it doesn't get sticky)*

8. With an adult's help, place pan in the oven and bake for about 20 minutes. The granola will have a slightly darker color when it comes out of the oven.

9. Remove from the oven and let the granola cool for 10 minutes, then cut it. It's important to cut your bars while still **warm**, but **not hot**. Cut into rectangles for bar shapes, or squares or any other shapes you like!



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