



Maple Granola Bars

Ingredients

1 stick butter
1 cup light brown sugar
1 egg
1 tsp maple syrup
1/2 cup almond butter (or peanut butter)
1/2 tsp salt
1 cup flour
1/2 cup chopped almonds
1 cup maple granola (store brand or homemade)

Directions

Preheat oven to 350 deg F.
Grease an 8-inch square baking pan.
Melt butter over low heat, transfer to a bowl and use an electric mixer to beat in the sugar until smooth.
Beat in egg and maple syrup.
Add almond butter and salt, and stir in flour.
Fold in almonds and granola.
Pour into prepared pan and bake 20-25 minutes or until set in the middle.
Cool on rack before cutting.

Serves about 12.

From the Nature's Place Kitchen.



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