

## No-Bake Granola Bars



- 2 .5 cups rolled oats
- 1.5 cups nuts (I used walnuts and pecans)
- 1/4 cup shredded coconut
- 1/2 cup raisins
- 6 tablespoons salted butter
- 1 cup brown sugar
- 1.5 teaspoon cinnamon
- 6 tablespoons honey
- 2 tablespoon molasses

1. Toast oats, nuts and coconut in a large skillet over medium-high heat until fragrant, stirring often. Remove to a large bowl and toss with raisins.
2. Place butter, sugar, cinnamon, honey and molasses in a small saucepan. Cook over medium heat, stirring occasionally, until it comes to a boil. Remove from heat and stir into oat mixture until evenly coated. Let sit just until cool enough to handle.
3. In the meantime, line a 7×11 inch pan with plastic wrap. Spoon mixture into pan, pressing down to compact. Place in the fridge for 30 minutes to firm up. Remove from pan, peel away plastic wrap and slice into 16 bars (half lengthwise and then into 8). Wrap individually in plastic wrap or parchment paper, if desired. Store covered at room temperature.

Makes: 16 servings

\* If making gluten free make sure that the oats are gluten free

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