



16 servings



10 mins prep



30 mins cooking



# Chewy Homemade Muesli Bars

## INGREDIENTS

- 1  $\frac{2}{3}$  rolled oats or museli
- 1 cup rice bubbles
- $\frac{1}{3}$  cup plain flour
- $\frac{1}{2}$  cup coconut
- $\frac{1}{2}$  tsp salt
- $\frac{1}{4}$  tsp cinnamon
- $\frac{2}{3}$  cup brown sugar
- 1 tsp vanilla
- $\frac{1}{2}$  cup melted butter
- $\frac{1}{2}$  cup peanut butter
- $\frac{1}{2}$  cup honey
- 1 cup seed and nut trail mix
- $\frac{1}{2}$  cup ,cranberries, mixed fruit
- $\frac{1}{2}$  cup choc chips

## DIRECTIONS

1. Preheat oven to 170 degrees celcius or 160 fan forced
2. Line a slice tin with baking paper
3. Melt the butter, peanut butter and honey in a large saucepan on the stove
4. Add the salt, cinnamon, brown sugar and vanilla, mix until the sugar has dissolved
5. Add the rolled oats, flour, coconut, seed and trail mix and mix well to combine
6. Add the rice bubbles and choc chips and mix together
7. Press the mix firmly into the pan
8. Bake for 30 minutes or until edges are golden brown
9. Cool and cut into bars

## NOTES