

Granola Bars

Ingredients

50g butter or margarine
2 tbsp spoon honey
100g sugar
150g jumbo oats
1 tsp spoon cinnamon
40g desiccated coconut (optional)
75g tropical dried fruit (optional)

To adapt this recipe you could take out the coconut and change the dried fruit.

Method

1. Preheat the oven to 180°C or gas mark 4.
2. Place the butter or margarine, sugar and honey into a saucepan and gently heat until the butter or margarine has melted.
3. Stir in all the other ingredients.
4. Pour the mixture into a non-stick (or lined) baking tin.
5. Pat down the mixture in the baking tin.
6. Bake for 20 minutes, until lightly browned
7. Remove from the oven and cut into 'bars' in the baking tin while hot.

Please bring a 20cm square tin or a Victoria sandwich tin to make the granola in.