



## **"The Best Granola" Bars-n-a-Jar**

Yield: 8 bars

Recipe courtesy of [TheNourishingHome.com](http://TheNourishingHome.com)

### **Baking Instructions:**

You will need the following ingredients to bake these delicious, healthy granola bars:

- 2 tbsp butter, melted
- 2 tbsp of your favorite milk
- 1/4 cup pure honey
- 1 large egg, slightly beaten

1. In a large bowl, whisk together the butter & honey until creamy. Then, whisk in the milk (*any kind will do*) and the beaten egg, until well blended.

2. Dump the contents of the gift jar into the wet ingredients. Using a spoon, mix together until dry ingredients are well coated. Allow mixture to sit 8-10 minutes, so granola has time to absorb some of the liquid.

3. Meanwhile, preheat oven to 275 degrees and line a 5x9-inch loaf pan with a sheet of parchment paper so it overlaps only on the two long sides of the pan. (*You'll need to trim the paper to fit the pan.*)

4. Add the granola mixture, spreading it evenly across the pan. Then, fold the two pieces parchment down on top of the mixture and press the granola firmly into the bottom of the dish. (*Firmly packing the granola helps to ensure that the bar will hold together well.*)

5. Unfold the parchment and trim off the excess paper. Bake 40 minutes. Remove from oven and allow to cool at least one hour. Then, transfer pan to the refrigerator to finish cooling.

6. Once granola is completely cold, gently remove the granola flat from the baking dish and place onto a large cutting board. Cut into bars. Wrap bars individually and store in frig for up to one week, or store in freezer for up to one month. Enjoy!



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