## **4 Ingredient Granola Bars** *Ingredients*

- 2 cups rolled (old fashioned) oats
- 1/3 cup pure maple syrup / honey
- <sup>3</sup>/<sub>4</sub> cup peanut / almond / sun butter
- <sup>1</sup>/<sub>4</sub> cup chocolate chips or other mix in

## Instructions

- 1. Pre-heat oven to 350°F.
- 2. Place oats in large bowl.
- 3. In a medium bowl, mix peanut butter and maple syrup thoroughly.
- 4. Pour wet mixture into bowl of oats.
- 5. Mix in chocolate chips, evenly.
- 6. Press into parchment-lined 8x8 inch baking dish.
- 7. Bake for 15-20 minutes.
- 8. Let cool, then cut into about 8 bars.
- 9. Keep in air-tight container for up to 5 days.

Ashley Grant, RDN, LDN Facebook: Food4FuelDietitian Instagram: food4fueldietitian YouTube: Food4Fuel Dietitian www.food4fueldietitian.com