Fruit and Nut Granola Bar Clusters
Serves 12

Ingredients:
- 1 1/2 cup quick oats
- 1/2 cup bran or corn flakes
- 1/3 cup dried fruit (such as raisins or dried cranberries)
- 1/2 cup nuts (such as sliced almonds or roasted peanuts)
- 1/4 cup mini chocolate chips or regular chocolate chips
- 3/4 cup smooth peanut butter
- 1/4 cup maple or pancake syrup
- 1/2 cup unsweetened applesauce
- 1 tsp. vanilla extract

Instructions:
1. Preheat oven to 375 degrees F. Mix together oats, bran or corn flakes, dried fruit, nuts, and chocolate chips in a medium bowl. Set aside.
2. In a separate bowl, combine peanut butter, syrup, applesauce, and vanilla until smooth. Add wet ingredients to dry ingredients and combine together.
3. Spray a 9x13 baking pan with non-stick cooking spray. Form mixture into 12 clusters and place into pan.
4. Bake 20-25 minutes, until slightly browned. Let cool and store in air-tight container.

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