

Recipes Using Foods in Your Pantry



Make the most of your pantry foods with easy, tasty recipes families love using common ingredients.



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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