

Apple Cinnamon Granola Bars



Ingredients:

- 1½ cups old-fashioned oats
- 1 cup crisp rice cereal
- ½ cup dried apples, diced
- ½ tsp cinnamon
- ½ tsp salt
- ¼ cup light brown sugar
- ¼ cup honey
- ¼ cup peanut butter (or any nut butter)
- ½ cup Juicy Juice 100% Juice, Apple
- 1 tsp vanilla

Instructions:

1. Preheat the oven to 350 degrees.
2. Spread out oats evenly on a rimmed baking sheet, and toast in the oven until golden brown, about 15 minutes.
3. In a bowl, combine rice cereal, apples, cinnamon, salt and toasted oats.
4. Stir together the brown sugar, honey, peanut butter, vanilla and Juicy Juice 100% Juice, Apple in a saucepan over medium heat. Let the mixture come to a simmer, and cook, stirring occasionally, until the sugar has dissolved, about 5 minutes.
5. Pour the juice mixture over everything and stir until well blended.
6. Line an 8-inch square baking pan with parchment paper, allowing the paper to extend over the sides of the pan. Grease the parchment paper.
7. Using a rubber spatula, spread the mixture into the prepared pan, pressing lightly into an even layer.
8. Place in the refrigerator, and chill until completely cool and firm; 30 minutes to an hour. Using the parchment paper as handles, lift the chilled bar mixture out of the pan. Cut into 8 bars, and serve, or store individually wrapped in plastic wrap for breakfast or snacks.

Cook time: 20 minutes

Total time: 1.5 - 2 hours

Serves: 8

Juicy Juice
SIRIOUSLY
FUN
-COOKING-