

CHOCOLATE PEANUT BUTTER GRANOLA BARS



Gordon[®]
FOOD SERVICE STORE

Ingredients *Yield: 12 servings*

Reorder No.	Description	Amount
117341	Almonds, whole	$\frac{2}{3}$ cup
466851	Cashews	6 oz.
240869	GFS® Quick Oats	1 $\frac{1}{2}$ cup
276223	Chia Seeds	$\frac{1}{3}$ cup
283630	GFS Miniature Semisweet Chocolate Chips	$\frac{1}{2}$ cup
546051	Dried Cranberries	$\frac{1}{3}$ cup
496146	Raisins	$\frac{1}{3}$ cup
183245	GFS Smooth Peanut Butter	1 $\frac{1}{2}$ cup
217523	GFS Clover Honey	$\frac{3}{4}$ cup
424307	Kosher Salt	$\frac{1}{2}$ Tsp.

Preparation Instructions

Wash hands.

Line an 8x8-inch baking pan with parchment paper, leaving extra on the sides so you can pull the bars out of the pan.

Roughly chop the almonds and cashews, or pulse the nuts gently in a food processor or blender until medium-small pieces. Place the chopped nuts in a large bowl with the quick oats, chia seeds, mini chocolate chips, dried cranberries, and raisins. Mix together.

In a separate microwave safe bowl, melt the peanut butter. Stir in honey and salt. Set aside and allow mixture to cool. Pour the peanut butter mixture in the bowl with the dry ingredients. Combine ingredients together.

Press mixture onto the parchment lined baking dish, packing it tightly. Cover and refrigerate for at least 1 hour. Pull the granola of the pan with the edges of the parchment paper. Cut into bars and enjoy.