

Zucchini Bread Recipes

No Bake Granola Bars – Easy Homemade Snack

10 min Prep time	**5 min** Cook time	**15 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups rolled oats
- [ ] 1 cup mixed nuts, roughly chopped
- [ ] 1/2 cup dried cranberries, halved
- [ ] 1/3 cup honey
- [ ] 1/4 cup unsalted butter
- [ ] 1 tsp vanilla extract
- [ ] 1/4 tsp sea salt

Instructions

1. Toast the mixed nuts in a dry skillet over medium heat for 3-4 minutes, stirring until fragrant; set aside to cool.



2. In a small saucepan, melt the butter with honey and vanilla over low heat, stirring gently until smooth.



3. In a large bowl, combine oats, toasted nuts, dried cranberries, and sea salt.



4. Pour the warm honey-butter mixture over the dry ingredients and stir until everything is evenly coated.



5 Press the mixture firmly into an 8×8-inch pan lined with parchment; use the back of a spoon or the parchment itself to smooth the top.



6 Let the bars cool at room temperature for 15 minutes, then slice into 12 even bars.



Nutrition per serving

210 kcal	5 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the bars seem crumbly, add a little more honey or butter.
- For extra crunch, sprinkle a pinch of flaky sea salt on top before cooling.
- They freeze well; thaw at room temperature before serving.