

Granola Bar Fix

Sneaky Chef Grab 'n Go Crispy Granola Bars

Makes about 18 bars

Many of you have written to me that the Sneaky Chef "Grab 'n Go Crispy Granola Bars" were delicious, but fell apart when you tried to cut them into bars. Thanks to a wonderful reader in Oregon, Brigitte Miner, the problem has been easily solved! By removing half the oil I originally called for in the recipe, you not only remove half the fat, but the bars hold together perfectly. Here is Brigitte's new recipe for Sneaky Chef Granola Bars - the only change is reducing the oil to 1/4 cup and raising the heat to 350 degrees:



- 2/3 cup rolled oats, ground in a food processor to about 1/2 cup
- 1/2 cup blanched, slivered almonds, ground in a food processor to about 1/3 cup (omit if allergic, and add another 1/3 cup of ground oats instead)
- 1/4 cup wheat germ
- 1 cup crispy brown rice cereal (or Rice Krispies)
- 1 cup nonfat dry milk
- 1/2 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/4 cup canola oil
- 1/2 cup honey
- 1 teaspoon pure vanilla extract
- 1/4 cup chocolate chips (optional)
- Optional extra boost: 1/4 cup raisins or dried blueberries

> Preheat oven to 350 degrees. Line a 9-inch square or 9-by-13 inch baking pan completely with foil and butter the foil (or spray with oil).

> In a medium bowl, combine oats, almonds (if using), wheat germ, cereal, dry milk, cinnamon, and salt. Mix in the canola oil, honey, vanilla extract, and chocolate chips (and/or dried fruit, optional). Mix well, then pour into the prepared baking pan. Press down with palm of hand, evenly distributing the mixture into the corners of the dish and bake for 15 to 18 minutes. Check occasionally to prevent burning.

> Remove from the oven and using the foil to help you, lift the giant bar out of pan. Place on a flat surface and while still warm, cut into small bars.

Store in an airtight container for up to a week, or freeze in plastic bags.