

Treasure Barrel

Homemade No Bake Granola Bars

10 min Prep time	**10 min** Total time	**12** Servings
Easy Difficulty	**American** Cuisine	**Snack** Course

Ingredients

Main Ingredients

- [ ] 2 cups rolled oats
- [ ] 1/2 cup chopped almonds
- [ ] 1/2 cup dried cranberries
- [ ] 1/3 cup honey
- [ ] 1/4 cup almond butter
- [ ] 2 tbsp brown sugar
- [ ] 1 tbsp lemon juice
- [ ] Pinch of sea salt

Optional Add-Ins

- [ ] 1/4 cup mini chocolate chips
- [ ] 1 tsp cinnamon
- [ ] 2 tbsp shredded coconut

Instructions

1. In a large bowl, combine oats, almonds, and cranberries; give them a gentle toss.
2. In a saucepan over low heat, melt honey, almond butter, brown sugar, and sea salt until smooth; stir in lemon juice.
3. Pour the warm syrup over the dry mixture, using a spatula to coat everything evenly; add any optional add-ins now.
4. Press the mixture firmly into a parchment-lined 8×8-inch pan; let it cool completely before slicing into bars.
5. Enjoy straight away or store in an airtight container; the bars stay soft and chewy for days.

Nutrition per serving

180 kcal	4 g	24 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture feels too crumbly, melt an extra tablespoon of honey.
- Press with the back of a flat glass to get a smooth top without tearing.
- Feel free to swap nuts or dried fruit to match seasonal flavors.