



FANIMAL
RECIPES

ALMOND CHOCOLATE CHIP GRANOLA BARS

TOTAL TIME: 40 MIN

- 1 $\frac{3}{4}$ cups quick-cooking oats (or old-fashioned oats, pulsed briefly in a food processor or blender to break them up)
- 1 $\frac{1}{3}$ cup sliced almonds
- $\frac{2}{3}$ cup mini dairy-free dark chocolate chips
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ to $\frac{3}{4}$ teaspoon salt, to taste (decrease if your almond/peanut butter is salted)
- 1 cup creamy unsalted almond butter or peanut butter
- $\frac{1}{2}$ cup maple syrup
- 1 $\frac{1}{2}$ teaspoons vanilla extract

Photo Credit: Cookie and Kate

- 1** In a mixing bowl, combine the oats, almonds, chocolate chips, cinnamon and salt. Whisk to combine.
- 2** In a 2-cup measuring cup, measure out the nut butter. Top with $\frac{1}{2}$ cup maple syrup and the vanilla extract. Whisk until well blended.
- 3** Pour the liquid ingredients into the dry ingredients. Use a big spoon to mix them together until the two are evenly combined and no dry oats remain.
- 4** Transfer the mixture to the prepared square baker. Use your spoon to arrange the mixture fairly evenly in the baker, then use the bottom of a flat, round surface, to pack the mixture down as firmly and evenly as possible.
- 5** Cover the baker and refrigerate for at least one hour, or overnight. Use a sharp knife to slice the bars. Bars keep well for a couple of days at room temperature, or store in the fridge or freezer.

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