

# Honey-Almond Granola Bars

## Ingredients

- 4 tbsp unsalted margarine
- 1/2 cup light brown sugar, packed
- 1 large egg
- 1/2 tsp vanilla extract
- 1/2 cup white whole wheat flour
- 1/4 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1/4 tsp cinnamon
- 1-1/3 cups granola

## Notes

**Number of Portions:** 16

**Serving Size:** 1 bar

**Nutrition Facts:** 116 calories, 4.1 g fat, 0.77 g saturated fat, 87 mg sodium, 19.2 g carbohydrate, 1.28 g fiber, 7.56 g sugar, 1.84 g protein

## Directions

1. Preheat oven to 350° F.
2. Oil a 18 x 13 x 2 inch baking sheet and set aside.
3. Cream margarine and brown sugar together. Beat in eggs and vanilla until light.
4. Sift flour, baking powder, baking soda, salt, and cinnamon together. Add to creamed mixture, stirring well.
5. Stir in granola from the Granola recipe.
6. Spread dough in pan and bake in oven for 20 to 25 minutes. Remove from oven and let cool in pan. Cut pan 8x8.