

EAST NORTH EAST BAKEOFF

Granola bars



INGREDIENTS

230g porridge oats

110g honey

50g butter

50g light brown sugar

1/2 teaspoon vanilla extract

1/2 teaspoon of nutmeg and cinnamon

60g dried fruit

80g nuts (can be any, we used a mixed bag of nuts and fruit)

60g chocolate chips



METHOD

1. Weigh out the butter, sugar and honey



2. Place the butter, sugar, honey, vanilla, cinnamon and nutmeg in a pan and melt on a low heat until the sugar has fully dissolved



3. Pour the porridge oats into a mixing bowl Add the melted ingredients and stir well



4. Add the dried fruit and nuts



5. Add the chocolate chips



6. Give the mixture a good stir



7. Line a baking tin with baking paper and pour in the oat mix



8. Spread evenly and press the mixture down firmly. Pop it into the fridge for at least 2 hours

