

## **Homemade Healthy Oatmeal Granola Bars**

These granola bars are incredibly easy to make, packed with healthy ingredients and most importantly, they taste delicious. They are naturally sweetened with banana and applesauce and contain healthy fats from the seeds. These are a great addition to a simple breakfast of yogurt and fruit or for a quick snack on the go!

## Prep: 10 minutes • Total: 30 minutes

Ingredients:		
Rolled oats	3 ½ cups	875 mL
Pumpkin seeds	½ cup	125 mL
Sunflower seeds	½ cup	125 mL
Ripe banana	3 each	3 each
Unsweetened applesauce	2/3 cup	160 mL
Dried cranberries	½ cup	125 mL
Cinnamon	1 tsp	5 mL
Ground flax seed	2 Tbsp	30 mL

## **Directions:**

- 1. Preheat oven to 350 °F. Line a 9 by 13 inch baking sheet with parchment paper.
- 2. In a medium bowl mash the bananas and stir in applesauce until combined.
- 3. In a separate bowl mix all the dry ingredients. Stir into the banana mixture until well combined.
- 4. Transfer to the prepared baking dish and press down evenly.
- 5. Bake until the bars are golden brown and starting to separate from the sides of the pan, about 30 minutes.
- 6. Let cool for 15 minutes then cut into 15 bars. Store in an airtight container in the fridge.

Nutri Serving Size Servings Pe	(62g)		cts
Amount Per Sei	rving		
Calories 180	Calc	ories fron	n Fat 60
		% Da	aily Value*
Total Fat 7g			11%
Saturated	Fat 1g		5%
Trans Fat	0g		
Cholesterol	0mg		0%
Sodium 25n	ng		1%
Total Carbo	hydrate 2	23g	8%
Dietary Fi	ber 4g		16%
Sugars 6g	]		_
Protein 6g			
Vitamin A 0%	6 · \	Vitamin (	C 2%
Calcium 2%	•	ron 10%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:  Calories: 2,000 2,500			
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Calories per grar Fat 9 • 0		65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

Adapted from: Cookin' Canuck

## Makes 15 servings (62 g/serving) • 1 serving = 1 bar

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