

## Super Yummy Breakfast Bars

### Ingredients:

- 3 cups Nature's Choice Muesli
- 1 cup Safari Raisins & Cranberries
- 1 cup Safari Roasted Mixed Nuts
- 80g butter
- 200g brown sugar
- ¼ cup honey
- 1 tsp Moir's vanilla essence
- Chocolate

### Method:

1. In a mixing bowl, add 3 cups of muesli and 1 cup raisins and cranberries.
2. Roughly chop the roasted mixed nuts and add them to the mixing bowl.
3. Add the butter, brown sugar, honey and vanilla essence to a saucepan and allow to melt, stirring thoroughly.
4. Add the melted butter mixture to the mixing bowl and stir together until the muesli, dried fruit & nuts are coated.
5. Line a baking tray with baking paper and add the muesli mixture. Spread the mixture out evenly with a spatula. Place a second sheet of baking paper over the top and press down to compact & flatten the mixture.
6. Cover with foil and bake at 180°C for 15 minutes, once baked allow to cool.
7. Remove the baked mixture from the baking tray using the baking paper and slice into even rectangular bars.
8. Melt some chocolate in a bowl over hot water and once melted drizzle the chocolate over the bars. Allow the chocolate to cool & harden before serving.
9. ENJOY!