

BEST EVER ROAD TRIP TREATS 2 WAYS

NO-BAKE MUESLI BARS

Makes 20

Hands-on time: 15 minutes

Hands-off time: 4 hours

INGREDIENTS

½ cup (113g) peanut butter

½ cup (168g) honey

150g Safari Nut & Fruit Luxury Mix

1 cup (130g) Bokomo Nature's Source Crispy Crunch Baked Granola

½ cup(50g) Moir's Fine Grade Desiccated Coconut

Serving suggestion:

Melted chocolate

**Microwave cooking times may vary due to wattage; use the timings below as a guide.*

METHOD

1. Line a 20cm square baking pan with baking paper.
2. In a medium-sized microwave safe bowl combine the peanut butter and honey and microwave until smooth and melted. **Chef's Tip: Microwave for 1 minutes stirring after 30 second to ensure its not burning. We used a 1000 Watt microwave.*
3. Chop the Safari Nut & Fruit Luxury Mix into smaller chunks.
4. Add the chopped nuts, Bokomo Nature's Source Crispy Crunch Baked Granola and Moir's Fine Grade Desiccated Coconut to the melted peanut butter mixture and stir until evenly coated.
5. Transfer the peanut butter bar batter into the prepared baking tin pressing down to flatten the top.
6. Place the bars into the fridge for 3-4 hour to set until firm to the touch.
7. Gently remove the set peanut butter slab from the pan using the baking paper. If using, drizzle the melted chocolate over the peanut butter slab in a zig-zag design.
8. Allow the chocolate to harden for 20 minutes before cutting the slab into 20 equal sized squares.
9. Serve as an on the go snack and ENJOY!

**Chef's Tip: Store the squares in an airtight container until you're ready to snack on your road trip!*

