Protein-Granola Bars

Ingredients

DRY

1.5 c. Oats

½ c. shredded coconut (sweetened or unsweetened)

½ c. dried cranberries

½ c. dark chocolate chips

1/4 c. almonds, chopped

3 scoops vanilla or chocolate protein powder

2 Tbsp. flax seeds

1.5 tsp. cinnamon

WET

1 ripe banana

½ c. agave

½ c. peanut butter

1 tsp. vanilla extract

Nutrition Information

• Servings per recipe: 15

• Calories: 220.7

• Total Fat: 10.9 g

• Cholesterol: 11.0 mg

• Sodium: 53.3 mg

Total Carbohydrates:

26.3 g

• Dietary Fiber: 3.6 g

• Protein: 8.0 g

Directions

- 1. Combine all <u>dry</u> ingredients in a large bowl. In a smaller bowl, mash ripe banana, and add all <u>wet</u> ingredients.
- 2. Pour wet ingredients into the bowl of dry ingredients, and mix well.
- 3. Spread mixture into 8x8 or 9x9-inch baking dish lined with waxed paper. Press until flat.
- 4. Place dish in freezer for a few hours, or until firm. Remove from dish and carefully cut into squares/bars. For easy grab-and-go snacks, wrap bars individually in plastic wrap.

^{*}Store in fridge or freezer for up to one month. These bars soften quickly at room temperature.