

Granola Bars

Ingredients:

½ cup brown sugar - ½ c. DMC

2 Tbsp. white sugar

¼ cup margarine, softened

1 Tbsp. honey - T. and custard cup

½ tsp. vanilla

1 egg white - custard cup

½ cup flour

½ tsp. cinnamon - ½ t. spatula and custard cup

¼ tsp. baking soda

¼ tsp. salt

¾ cup rolled oats - ¾ c. DMC and cereal bowl

¾ cup rice cereal - cereal bowl

¾ cup wheat germ - custard cup

Optional ingredients:

½ cup chocolate chips - ½ c. DMC

¾ cup raisins - custard cup

Directions:

1. In a large mixing bowl, cream sugars and margarine until fluffy.
2. Add honey, vanilla and egg. Mix well.
3. Blend in flour, cinnamon, baking soda and salt.
4. Stir in remaining ingredients.
5. Press firmly into the bottom of a greased 8x8 glass casserole dish.
6. Microwave for 7-9 minutes.
7. Bars will firm as they stand. Cool and cut into bars.