Granola Bars

Ingredients:
- Non stick cooking spray
- 1 cup honey
- 3/4 cup peanut butter
- 1 carrots
- 3 1/2 cups rolled oats
- 1/2 cup raisins
- 1/2 cup coconut flakes

Equipment:
- Medium saucepan
- Measuring cups
- Measuring spoons
- Grater
- 9 x 13 baking pan
- Spatula

Number of Servings: 12
Preparation Time: 20 minutes
Total time: 20 minutes

Directions
1. Spray a 9 x 13 baking pan with non stick spray, set aside.
2. Heat honey and peanut butter together in large saucepan until melted. Stir often.
3. While honey is heating, wash a carrot and use a grater to shred it into pieces.
4. Remove saucepan from heat, add carrots, rolled oats, raisins and coconut flakes, mix well.
5. Spray 9 x 13 baking pan with cooking spray, pour mixture into pan and press firmly. Let cool slightly.
6. Cut into 12 bars. If you prefer crunchy bars, bake at 350ºF for 25 minutes.