

heute gibt es...

Peanut Butter Chocolate Granolabars



Ingredients(For a 23 x 23cm shape, preferably with removable rim)

- 60g Butter
- 150g peanut butter
- 115g honey
- 1 pinch salt
- 1 Gemahl until Vanilla
- 240g soft oatmeal
- 60g spelled puffed (alternatively rice crispies)
- 50g Kakaonibs
- 100g chocolate drops

Preparation:

1. Form design interior complete with baking paper.
2. Melt the butter, peanut butter and honey over low heat in a saucepan while stirring.
3. Remove the pan from the heat and then stir in the vanilla and salt.
4. The oatmeal, give puffed spelled and the cocoa nibs into a large bowl, add pour the butter mixture and mix well together.
5. Now just about 2/3 of the chocolate drops stir and pour the mixture into the baking pan. Important: For Granolabars also keep well together later, it is better if you press with the back of a spoon the mixture into the mold.
6. The remaining pieces of chocolate spread on the surface and also press gently.



- ask questions and then cut the bars into the desired shape to finish off the mold for about 30 minutes in the refrigerator.