

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.

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