

## GRANOLA BARS

(from [Life and Kitchen](#), originally adapted from Ina Garten)

2 cups old-fashioned oatmeal  
1 cup whole almonds  
1/2 cup toasted wheat germ  
3 tablespoons unsalted butter  
3/4 cup honey  
2 Tbsp brown sugar, lightly packed  
1 1/2 teaspoons pure vanilla extract  
1/4 teaspoon kosher salt  
3/4 cup raisins  
3/4 cup dried cranberries

Preheat the oven to 350 degrees. Spray a 8 x 12 inch baking pan with cooking spray. Toss the oatmeal and almonds together and then toast them on a sheet pan by baking them for about 10 minutes, stirring occasionally.

When you take the toasted mixture out, reduce the oven temperature to 300 degrees. Transfer the mixture to a large mixing bowl and stir in the toasted wheat germ. Then add in the honey, brown sugar, vanilla, and salt while it is still warm and mix it all together. Add the raisins and dried cranberries and stir well.

Pour the mixture into the prepared pan. Wet your fingers and press the mixture evenly into the pan. Bake for 25 to 30 minutes, until light golden brown. Cool for at least 2 to 3 hours at room temperature before cutting into squares.