



Sparkle Kitchen

Everything Granola Bites

Ingredients

- 2 eggs
- 1 tablespoon vanilla
- 1 tablespoon honey
- $\frac{3}{4}$ cup rolled oats
- $\frac{1}{4}$ cup coconut flakes
- $\frac{1}{4}$ cup pumpkin seeds
- $\frac{1}{4}$ cup sunflower seeds
- $\frac{1}{4}$ cup dried apricots, diced
- $\frac{1}{4}$ cup dried cranberries
- $\frac{1}{4}$ cup chocolate chips
- 2 tablespoons sesame seeds
- a pinch of salt
- butter or oil, to grease the pan

Directions

Pre-heat your oven to 325 degrees, and grease a 9×9 pan very well.

Mix the wet granola ingredients in a small bowl and the dry ingredients in a larger one. Then pour the liquid into the dry goods, using clean hands to incorporate everything very well. Gently pat the granola into the prepared pan, and bake for about 15 minutes, or until the edges are starting to just barely brown.

Let the granola cool, and then cut into bars or bites. Since this recipe has egg, you'll want to store it in the fridge for no more than a week or so. Enjoy it with a glob of yogurt on the side (for a little extra protein boost) and a drizzle of honey.

Enjoy!