

Whitewater Granola Bars
from *Whitewater Cooks*

We love it when Marguerite Johnson brings these to our spin-ins!

Ingredients

1 cup butter
1 ½ cups peanut butter
1 ½ tbsp vanilla
2 cups brown sugar
1 cup corn syrup
6 cups oats
1 cup coconut, toasted
1 cup sunflower seeds, toasted
1 cup sesame seeds, toasted
2 cups chocolate chips (or 1 cup
raisins and 1 cup chocolate chips)

Method

In a skillet, toast coconut, sunflower seeds and sesame seeds and set aside to cool. In a large mixing bowl, cream together butter, peanut butter, vanilla and brown sugar. Add corn syrup and then mix in remaining ingredients. Press into greased 12- x 18-inch cookie sheet. Bake in a 350° oven for approximately 20 minutes or until golden brown. Let cool slightly and cut while still warm.

Substitute toasted almonds a 1 tsp almond extract for the sunflower seeds and vanilla if you want to switch it up a little.