

Cranberry-Orange Granola Bars

Recipe

Ingredients

Margarine, melted	2/3 cup
Brown sugar, light	1 cup
Corn syrup, white	1 cup
Orange extract	1 ½ teaspoons
Oatmeal, quick-cook	1 ½ lbs
Dried cranberries	1 cup

Option: Use honey in place of the corn syrup.

Directions

1. In a large bowl, combine melted margarine brown sugar, corn syrup and orange extract.
2. Add the oatmeal and cranberries. Wearing a clean pair of plastic gloves, use your hands to combine all the ingredients.
3. Spread the mixture on a ½ inch baking sheet – again, hands work best.
4. Bake at 350°F for approximately 8 to 10 minutes.
5. Watch carefully so the bars do not get too brown.
6. Cut pan 8x4 for 32 bars.