

Great RECIPES



Lunchbox Muesli Bars.

Makes 28 3.5 x 7.5cm bars.

Ingredients:

150g 180 Acres Organic Butter
150g Wild Tasmanian Honey
1½ tspn Raw Materials Vanilla Paste or Extract
1Tbspn Soft Brown Sugar
3½ C Unexpected Guest Muesli
¾ C Self Raising Flour



To prepare.

Pre heat oven to 180°C.

Line a 25x30x3.5 cm Lamington tray with siliconised baking paper.

To make the bars.

Melt butter and honey in a saucepan over low heat.

Warm until butter is melted.

Add sugar and vanilla and stir until sugar has dissolved.

Combine the muesli and flour.

Stir in the honey mixture and stir well to combine.

Press mixture into the prepared tray.

Bake for 15 -20 minutes or until golden.

Cut into rectangles in the tray while warm with the tip of a sharp knife.

Cook's Notes

I use half Granüesli and half Gluten Free Muesli.

Warm the honey and butter mix gently to avoid burning the honey.

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