



Cranberry energy bar

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 15

Preparation

100 g almonds, whole
30 g sunflower seeds
30 g pumpkin seeds

(Pre-)heat cooking space to 160 °C with Hot air

Put the almonds and seeds on a baking tray. Toast.

Put the food in

Hot air 160 °C for 15 Mins

Prepare

225 g honey
180 g butter
185 g rolled oats, coarse
185 g rolled oats, fine
100 g cranberries, dried
60 g amaranth, puffed
3 g salt

(Pre-)heat cooking space to 130 °C with Hot air

Chop up the toasted almonds and pumpkin seeds. Mix all the dry ingredients together. Heat the honey and butter in a saucepan. Stir the melted butter and honey mixture into the mixed dry ingredients.

Put the food in

Hot air 130 °C for 1 Hrs

After baking, press the grain mixture down firmly again with a second baking tray. Allow to cool down before cutting into bars.





Tips

The energy bars can also be kept in an airtight container for several weeks.

For energy bars that are less sweet, use pear concentrate in place of honey.

Adding flavoured honey, fruit powder or vanilla extract to the grain mixture can give the energy bars a special note.

Accessories

2 enamelled baking trays $\frac{2}{3}$ GN, depth 20 mm

