



JAFFA NO BAKE, NUT FREE GRANOLA BARS

Makes

12

Time

15
minutes

Level

Simple

Kcal

100
per portion

Our step-by-step guide

Step 1

In a large bowl, stir together the oats, coconut dried fruit, Jaffa orange zest, and optional seeds until combined.

Step 2

In a separate bowl, mix the melted butter, coconut sugar, honey, Jaffa orange juice, vanilla extract, and salt. Stir until everything is well combined.

Step 3

Pour the wet mixture over the oat mixture. Stir until the oat mixture is evenly coated. Line an 8x8 inch square baking dish with baking paper, then press the granola mix into the pan, flattening down with the back of a spoon or a spatula, ensuring the mixture is compacted and even.

Step 4

Place the bars into the fridge for at least 2-3 hours, or until firm. Once chilled and firm, cut into bars. Store the granola bars in an airtight container in the fridge.

Step 5

Enjoy!

You will need

- 1 X Jaffa Juicy Orange (juiced and zested)
- 2 x TBSP Coconut Sugar
- ½ x TBSP Melted Butter
- ½ x TSP Vanilla Extract
- ¼ x TSP Salt
- 80ml Honey
- 200g Oats
- 50g Desiccated Coconut
- 50g Dried Fruit
- 50g Seeds (optional)

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