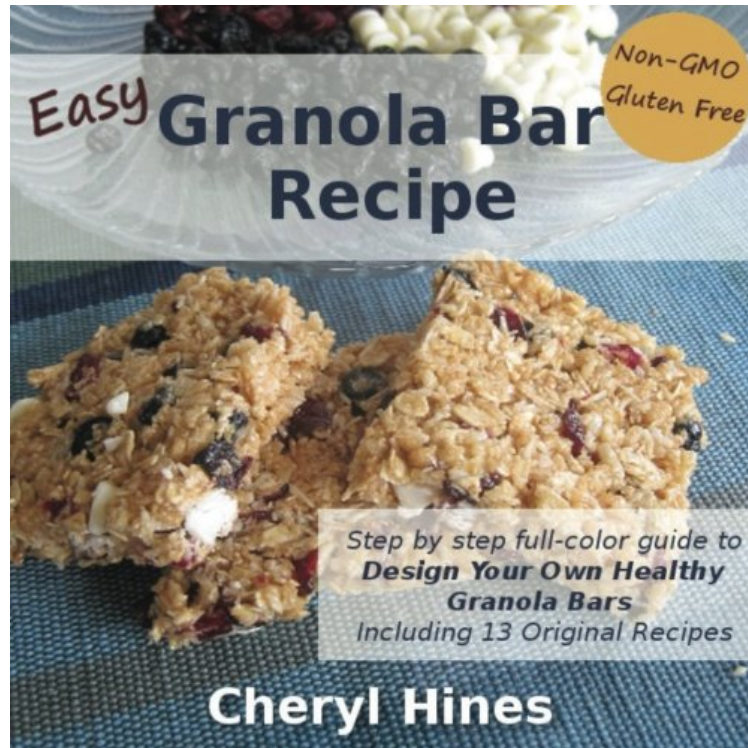


[FREE] Easy Granola Bar Recipe: Design Your Own Healthy Granola Bar (SimpleFrugal Photo Guides)

Easy Granola Bar Recipe: Design Your Own Healthy Granola Bar (SimpleFrugal Photo Guides)

Cheryl Hines

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Cheryl Hines : Easy Granola Bar Recipe: Design Your Own Healthy Granola Bar (SimpleFrugal Photo Guides) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Easy Granola Bar Recipe: Design Your Own Healthy Granola Bar (SimpleFrugal Photo Guides):

2 of 2 people found the following review helpful. Step-by-step guide with color photos By _Customer The Easy Granola Bar Recipe guide contains detailed directions, with color photos, illustrating the process of creating a granola bar. The author offers a basic recipe with variations. Along the way you will learn about the various sweeteners, binding ingredients and optional ingredients you can use to create your custom granola bar. The author also offers recipes in case you do not feel like creating your own special recipe. Some of the recipes you will find in this book include: Just Nuts! Cranberry White Chocolate Bars Marshmallow Dump Bars Peanut Butter Crunch Rounding out the cookbook are various tips on how to check your candy thermometer for calibration and elevation cooking adjustments. Recommend. 1 of 1 people found the following review helpful. Gourmet Granola Bars By Rebecca of I normally buy Atkins granola bars but they are a bit expensive so I decided to try a recipe in this book to see if I could save some money. The recipe calls for honey, peanut butter, crisp rice cereal, coconut, sunflower seeds and sesame seeds which sounded really good. They turned out more chewy than crunchy which actually suited me fine. I may play

around with the temperature of the honey to see if I can get them a little more crunchy. Basically all you do is heat the honey to a certain temperature and then add the peanut butter, vanilla and salt. Then you pour the liquid ingredients over the dry ingredients (oats, cereal, coconut, etc.). I'd suggest you have a spatula handy as things can get sticky. I made the granola bars in a very large stainless steel bowl which worked out perfectly. Then I poured the mixture into a 13 x 9 x 2-inch baking pan and let the bars harden a bit. They were fairly easy to cut up using a serrated kitchen knife. I found using a regular dinner knife was not a good idea. Other recipes in this book include: Praline Crunch Bars, Mocha Almond Crunch Bars, Triple Chocolate Bars, Just Nuts! Trail Mix bar, Cranberry White Chocolate Bars, Liberty Bars, Raw Power Bars, Almond Bliss Bars, Ginger Snap Bars, Marshmallow Bars. So as you can see there is lots of variety and the sky is the limit. You can really customize the recipes to suit your families tastes all while saving money too. ~The Rebecca Review

1 of 1 people found the following review helpful. Delicious Experience! By Edie

This Easy Granola Bar Recipe ebook has so much more to offer than I expected. Not only does the author provide detailed notes, comments, and images about creating this delicious granola bar, but she also offers a number of other recipes as well. She set up the granola recipe as a template so that it is easy to create the bars the way we want. For example, some people can handle a sweet taste while others need to lighten up on the sweetness. She gives plenty of other options to choose from - some I would never have thought of. I highly recommend you pick up this book if you are at all interested in making granola bars. You will be pleasantly surprised at the amount of information you receive.

Beautiful Full Color Photos and Step-by Step Instructions This isn't your ordinary bland oat-filled bar; we are talking gourmet! This is a one of a kind "designer recipe" template with 13 original recipe ideas to inspire you to make your own perfect no-bake granola bar. You want a granola bar with just the right crunch and just the right chewiness. Check. You want one that doesn't have a lot of oats, plenty of fruit (or no fruit at all), milk chocolate instead of dark, and a lot more nuts (or not)! Check. You want a bar that doesn't go to pieces when it is hot out so you can stuff it in your purse, your kid's lunchbox or take it backpacking. Check. You can control ingredients for your food sensitivities (read: make it gluten-free). Check. You don't want to heat up the oven to do it! Check. And you want to "know" what's in the thing, too! Double check! I wanted a bar like that too which is why I developed the Easy Granola Bar Recipe. The first part of the book goes into the basic recipe template. You will learn how to prepare the sticky binder, you can add any possible combination of dry ingredients. Make it plain; make it fancy; even make them gluten-free, if need be. Have it your way! Then add your favorite blend of dried and crunchy things like oats (or not), rice cereal, pretzels, nuts and seeds, even ready-made trail mix or granola. Also, add coconut and dried fruit like raisins, cranberries, blueberries; you choose. To make them extra special, you can add yummy things like chocolate, coffee, spices and flavors. And so you don't head into uncharted waters alone, I've included some of my family's favorites: Peanut Butter Crunch, Praline Crunch Bar, Mocha Almond Crunch, Triple Chocolate Bars, Just Nuts! Trail Mix Bar, Cranberry White Chocolate Bars, Liberty Bars, Raw Power Bar, Almond Bliss Bars, Ginger Snap Bars, Marshmallow Dump Bars. This way you can make a traditional granola bar with oats, nuts and seeds. Or try Just Nuts, an all nut version. Do you like white chocolate and cranberries? Cranberry White Chocolate are the bomb! Or add in chocolate and coffee to make a "mocha" bar; see Mocha Almond Crunch or Triple Chocolate. Anyone love pralines? You have to try Praline Crunch bars. You are free to explore with this recipe. Oh, and these are a no-bake bar, too. Thought you'd like that. Make your own gourmet no-bake granola bars today.