



# Hot Chocolate Granola Bars Recipe

## Ingredients

¾ cup softened butter

¾ cup brown sugar

2 eggs

2tsp chocolate extract

½ tsp salt

1 ½ cups flour

2 ½ cups oats

¾ cup powdered hot chocolate mix

1 cup mini marshmallow

¼ cup white chocolate chips

Greased baking tray

Small plastic bag

## Method

- ❖ Cream together the butter and sugar.
- ❖ Add the eggs, chocolate extract and salt, and mix again.
- ❖ Sift together the flour, oats and hot chocolate mix in a separate bowl.
- ❖ Slowly add to the butter mixture.
- ❖ Stir in the marshmallow by hand.
- ❖ Press the mixture into the greased baking tray, and bake at 180° or gas mark 4 for 22 minutes.
- ❖ Leave the granola to cool before cuttings into bars.
- ❖ Place the white chocolate chips into a microwave safe bowl, heat for 20 seconds and stir.
- ❖ Repeat until all the chocolate has melted and smooth.
- ❖ Spoon the mixture into a small plastic bag and cut a small hole in one corner.
- ❖ Drizzle the melted chocolate over the cooled bars and leave to set.