



# STRAWBERRY GLUTEN-FREE GRANOLA BARS

SERVES: 8-10 | PREP TIME: 6H | COOK TIME: 0M

DAIRY FREE GLUTEN FREE VEGETARIAN

## INGREDIENTS:

- 1/3 Cup Crofter's Organic Just Fruit Strawberry Fruit Spread
- 4 Strawberries (Thinly Sliced)
- 1 Cup Smooth Peanut Butter
- 1 Tbsp Vanilla Extract
- 1 Tbsp Raw Honey
- 1 Tbsp Flaky Salt
- 2 Cups Gluten-Free Rolled Oats

## DIRECTIONS:

1. Preheat oven to 200°F and line a baking tray with parchment paper as well as a 9"x 9" baking pan with parchment paper. Set aside.
2. Thinly slice your strawberries and carefully lay them on the prepared baking tray, evenly spaced apart. Place the sliced strawberries in the oven for 2-3 hours flipping half-way until the strawberries are completely dehydrated. Remove from oven.
3. In a medium mixing bowl, combine the peanut butter, vanilla extract, raw honey, salt and Crofter's Organic Just Fruit Strawberry Fruit Spread. Stir together with a spatula. Next add in the gluten-free rolled oats and the dehydrated strawberries. Mix again until evenly incorporated.
4. Firmly press the granola bar mixture into the prepared 9"x 9" baking pan with your hands or back of a spoon. Place in the refrigerator and chill for 2-3 hours until the granola bars are firm and set. Once set, remove and slice into bars. Enjoy!