

Apple Honey Cereal Bars

Ingredients:

3 cup Fiber One Honey Clusters cereal

1/4 cup roasted sunflower seeds

½ cup honey

1/4 cup packed brown sugar

1 cup dried apples, chopped

½ tsp. cinnamon

½ cup natural creamy peanut butter

Nutrition Facts Serving Size 1 bar (74g) Servings Per Container 16 Amount Per Serving Calories 260 Calories from Fat 60 % Daily Value* Total Fat 6g Saturated Fat 0.5q Trans Fat 0g Cholesterol 0mg 0% Sodium 90mg 4% **Total Carbohydrate** 53g 18% Dietary Fiber 12g 48% Sugars 20g Protein 7g Vitamin A 0% · Vitamin C 0% Calcium 0% Iron 2% *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs Calories: 2, Total Fat Less than Saturated Fat Less than 25g 300mg 20a Cholesterol Less than 2.400mg 2,400mg Total Carbohydrate 375g 300g Dietary Fiber Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4









Directions:

- 1. Spray 8" square pan with nonstick butter flavored spray.
- 2. Place cereal in resealable food storage plastic bag; seal bag. Slightly crush with rolling pin.
- 3. In large bowl, mix cereal and sunflower nuts; set aside.
- 4. In 3-qt saucepan, heat honey, brown sugar, apples and cinnamon just to boiling over medium-high heat; stirring occasionally. Remove from heat; stir in peanut butter.
- 5. Pour over cereal mixture; stir gently until evenly coated. Press mixture evenly into pan with back of wooden spoon. Refrigerate about 1 hour or until set. Cut into rows of 4.