

RECIPE

# Nutella® Aqqik Berry Granola Bars

Hard

1 h 15 min



## INGREDIENTS

### FOR 10 PORTIONS

- ¼ cup coconut oil
- ¼ cup agave syrup (or honey)
- ¾ cup tahini
- 2 tsp vanilla extract
- A pinch of salt
- 2 cups rolled oats
- 2 tbsp chia seeds
- 2 tbsp flax meal
- ¼ cup chopped blanched almonds
- ¼ cup pumpkin seeds
- ¼ cup sunflower seeds
- ⅓ cup dried Aqqik berries (or your preferred berries)
- 2 tbsp dried raisins
- 2 tbsp dried cranberries
- ½ cup shredded coconut
- ½ tbsp Nutella® hazelnut spread per portion



**To enjoy this delicious recipe, 1 tablespoon of Nutella® per person is all you need!**

## STEPS

- 1** | Preheat oven to 375 °F.
- 2** | In a small casserole on medium heat, mix the coconut oil with the agave syrup, the tahini, the vanilla, and the salt. Bring to a light boil and remove from heat.
- 3** | In a large bowl, mix all of the dry ingredients. Add the hot liquid to the dry ingredients and mix thoroughly.
- 4** | Press the mixture into a 9 x 9-inch pan that has been lined with parchment paper and has been lightly greased.
- 5** | Bake in the centre of the oven for 15 minutes. Allow to cool completely (at least 1 hour) before cutting into bars.
- 6** | Drizzle ½ tbsp of Nutella® hazelnut spread per bar and serve.