



Fruity and crunchy granola bar

Nutty muesli bar with Alpro soya alternative to yogurt

Preparation

1. Preheat your oven to 180 °C. Spread the muesli and chopped mixture of nuts and dried fruit on a baking sheet and roast for 10 minutes. Toss halfway through. Mix the flour, shredded coconut, honey and egg together in a mixing bowl. Add the toasted mixture and stir well. It should now stick nicely together. Is this not the case, add a little bit of honey.
2. Cover a baking dish with baking parchment and spread the mixture over the base. Using a knife, score the Granola bars to the size you want. Bake for 10 minutes at 180 °C. Let the granola bar cool on a wire rack for 5 minutes
3. Make the fruity topping. Combine the Alpro Strawberry with Rhubarb, hot water and seeds from the vanilla pod in a small cooking pot. Sprinkle the gelatin over the mixture and whisk until the gelatin is evenly distributed. Bring to the boiling point but never let the mixture boil or the Alpro soya alternative to yoghurt will curdle. Whisk until the gelatin is completely dissolved. Scrape the mixture into a medium mixing bowl. Pour the icing sugar on top. Whisk until the mixture and powdered sugar combine into a thick, but pourable, coating. Let the fruity topping cool for 5 minutes.
4. Line a baking sheet with greaseproof paper. Dip the bottom of each bar into the fruity mixture and allow any excess to drip off. Flip the bars over so the coated side faces up and place them on the prepared baking sheet. Let the bars sit until dry to the touch. Cover with chopped strawberries and some more fruity topping



10 servings



45min



Ingredients

- Granola bar:
- 250g Muesli (with nuts and dried fruit)
- 100g all-purpose flour
- 100g mixture of nuts and dried fruit (chopped)
- 70g honey
- 30g shredded coconut
- 1 egg

- Fruity topping:
- 250ml Alpro Strawberry with Rhubarb soya alternative to yoghurt
- 1tbs water
- 1tbs Icing sugar
- 1 vanilla pod
- 2tbs gelatin powder
- 125g strawberries

Made with

Strawberry

