

A wooden cutting board with four golden-brown, rectangular muesli bars arranged in a diagonal line. The bars are studded with various nuts, seeds, and dried fruits. The text 'SUPREME MUESLI BAR' is written in white, hand-drawn style letters on the board.

SUPREME MUESLI BAR

Prep 2 min Cook 10 - 12 min Serves 12 people

INGREDIENTS

- 100g Vegan Butter (X850P) and extra for greasing
- 500g Essential Muesli Supreme (C005X)
- 3 tbsp Essential Clear Honey (H118P) or Original Honea as a vegan alternative (H264P)
- 50g Essential Cane Sugar (H237X)

Pre heat your oven to 160 degrees

METHOD

To start, grease a medium-sized baking tray. Warm the butter, honey and sugar in a pan, stirring until the butter is melted. Pour in the muesli and stir. When well-mixed pour into the greased baking tray, then press the mixture down so it's 2cm thick, and bake for 12 minutes. Once golden brown take out of the oven and leave to cool before cutting into bars.