

Peanut Butter Chocolate Chip Bars

1 cup	Soy Protein Mix/ Whey Protein Powder
1 cup	Old-Fashioned Oats - uncooked
1 1/2 cup	Fiber Plan Daily Crunch
3/4 cup	Honey
1 cup	Peanut Butter
2 1/2 tsp	Vanilla
2/3 cup	Chocolate Chips

- Combine oats, protein & fiber in large bowl. Set aside.
- Bring honey to a boil on stovetop.
- Remove from heat and stir in peanut butter and vanilla until smooth.
- Immediately add honey mixture to dry mixture until well incorporated.
- Refrigerate for 20 - 25 minutes.
- Stir in Chocolate chips and press into an 8 X 8 square pan.
- Refrigerate 20 minutes or until firm.
- Cut into 12 bars and serve.
- Store bars in airtight container.
- Makes 12 bars.

You can use almond butter instead of peanut butter and raisins instead of chocolate chips and delete the first refrigerating process because the warm honey would melt the chocolate chips.