

**Nutrient Analysis** PER SERVING: 1 snack bar **RENAL EXCHANGE:** 1 Protein + 2 Starch Calories 270Kcal Protein Carbohydrates 32g Fibre 3.8g Total Fat 15g Saturated Fat 2g Cholesterol 0mg Sodium 81mg Potassium 160mg Phosphorus 114mg

PREPARATION: 15 MINUTES

COOKING: 25 MINUTES

MAKES 18 BARS

## PEANUT SNACK BARS

## **INGREDIENTS**

1 cup peanut butter

1 cup honey

1/4 cup canola oil

1 cup minute oats

1 cup Fiber 1 cereal®

1 cup white flour

1/4 cup ground flaxseed

½ cup pecan, unsalted, roughly chopped

## **PREPARATION**

- 1 Preheat the oven to 350° F.
- In a saucepan, over medium-high heat, melt butter, honey and oil for 5–7 minutes. Stir with a wooden spoon.
- In a bowl, mix together the oatmeal with the remaining four ingredients.
- Add the oatmeal mixture to the saucepan, stir to combine and pour into a 9"x12" pan.
- Bake in the oven for 20–25 minutes.
- 6 Let cool and cut into 18 bars.