## **Easy Recipes for Lunchboxes**

(All nut free. Almond meal has been substituted with flour in these recipes)



## **Muesli Bars**

## **Ingredients**

- 3 cups (350g) natural muesli (nut free)
- 3 eggs
- 1 teaspoon vanilla essence
- ½ teaspoon ground cinnamon
- ¼ cup (60ml) olive oil
- 1/4 cup (60ml) honey

## **Directions**

- 1. Preheat oven to 160°C.
- 2. Combine muesli, eggs, vanilla, cinnamon, olive oil and honey in one large bowl until completely mixed.
- 3. Spoon into a baking tin lined with baking paper.
- 4. Bake for 25-30 minutes until golden.
- 5. Cool then cut into 16 pieces.

TIP: for those with egg allergies, replace with mashed banana in the recipe. These bars will keep in an airtight container for up to 5 days. Store in the fridge.







