EASY GRANOLA BARS

INGREDIENTS:
3 cups quick-cooking oats
1 (14 ounce) can low-fat or fat-free condensed milk
2 tablespoons butter, melted
1 cup flaked coconut
1 cup sliced almonds
1/4 c. wheat germ
3/4 cup miniature semisweet chocolate chips
1/2 cup sweetened dried cranberries

DIRECTIONS:
1. Preheat oven to 350 degrees F. Grease a 9x13 inch pan.
2. In a large bowl, mix together the oats, sweetened condensed milk, butter, coconut, almonds, chocolate chips and cranberries with your hands until well blended. Press flat into the prepared pan.
3. Bake for 20 to 25 minutes in the preheated oven, depending on how crunchy you want them. Try not to overbake--lightly browned just around the edges will give you moist, chewy bars.
4. Let cool for 5-10 minutes, (lightly check consistency at 5 minutes), then cut into squares & cool completely before serving.

Notes: Fantastic bars that have a lot of flexibility. You can adapt the recipe to your liking, but make sure to use a full 3.5 cups of additions.
I have also used 3 cups of Trader Joe's trail mix w/cashews, almonds, dried cherries & cranberries along with 1/2 cup mini chocolate chips.
If you do not want the chocolate, make all fruit and nut bars, and add a dash of cinnamon.

For best results, spray pan liberally w/Pam, or use parchment paper.
Also, you really have to press these into the pan. Try spraying a spatula with nonstick cooking spray and using it to firmly press the granola into the pan.