

Chocolate Peanut Butter Bars

¾ cup margarine

½ cup brown sugar

¼ cup peanut butter

½ cup honey

1 tsp vanilla

1 egg

2 cups chocolate chips

1 cup chopped dried apricots

1 cup raisins

1 cup wheat germ

1 cup coconut

2/3 cup rolled oats

½ cup sliced almonds

½ cup chopped walnuts

Preheat oven to 325°

Melt margarine over low heat. Add brown sugar, peanut butter, honey and vanilla. Stir well to blend. Set aside and once cool, whisk in the egg.

In large bowl, combine all remaining ingredients. Pour margarine mixture over top and stir well.

Two options for baking:

1. Press into greased 9" x 13" pan and bake for 45 minutes. Cool well before cutting. NB: these are really hard to cut.
2. Line muffin tins with paper liners and fill each about ½ way, pressing dough firmly. Bake for 20 minutes.

Yield: about 30 bars.

These freeze well.