

## Peanut Butter Sesame Granola Bars



**Prep Time:** 10 minutes

**Cook Time:** 25 minutes

**Yield:** 8x8 pan

### Ingredients

- 1 cup [Peanut Butter Sesame Granola](#)
- 1 cup oats
- 1 cup peanuts
- ½ cup banana chips, roughly chopped
- ½ cup flour
- ¼ cup packed brown sugar
- ⅓ cup honey
- 1 egg, beaten
- 2 tbsp. + 2 tsp. peanut butter
- 2 tbsp. + 2 tsp. [Gustare Japanese Toasted Sesame Oil](#)

### Directions

1. Preheat oven to 325 degrees. Mix all dry ingredients in medium bowl. Set aside.
2. Whisk together honey, egg, peanut butter, and sesame oil. Pour over dry ingredients and mix well to distribute.
3. Pour into 8x8 pan brushed with Japanese Toasted Sesame Oil. Press evenly with spatula to level and flatten, being mindful to fill corners.
4. Bake at 325 degrees for 25 minutes. Cool and cut into bars.