Betterfinger Bars
DeLIGHTful Desserts – November 2013

Ingredients:
- ⅓ cup of honey
- 1 tablespoon molasses
- 3 ⅓ tablespoons sugar
- 1 cup peanut butter
- ⅛ teaspoon salt
- 1 ½ cup bran flakes
- ⅔ cup dark chocolate chips

Directions:
1. Combine honey, molasses, and sugar in a sauce pan. Boil for a minute, stirring constantly. Remove from heat.
2. To the same sauce pan, add the peanut butter and salt. Stir until it makes a paste.
3. Add bran flakes. Stir thoroughly while slightly breaking the flakes until they are coated.
4. Grease an 8x8 pan thoroughly, or line with wax paper. Press mixture into pan.
5. Place pan in freezer to cool. Freeze until hardened.

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