



## PEANUT HONEY GRANOLA BARS

### INGREDIENTS:

3 cups rolled oats

1 ½ cups Rice Krispies cereal

1 t baking soda

½ cup honey

½ cup crunchy peanut butter

2 T butter

2 T brown sugar

1 T vanilla extract

¼-½ cup creamy peanut butter

Pan spray

Parchment paper or foil

9x13 pan

You could always add more things to these bars, like chocolate chips, dried fruit, flax seeds, or nuts. In a large mixing bowl mix together rolled oats, Rice Cereal, & Baking Soda. In a microwave-safe measuring cup or bowl, melt together the honey, crunchy peanut butter, & butter. Heat for 4 minutes in microwave.

TIP: Spray your measuring cup or bowl with Pam before putting honey in & contents will easily slide out! Line a sprayed 9x13 pan with parchment or foil, spray with Pam. Add brown sugar & vanilla extract to the melted mixture.

BE CAREFUL, this will bubble up & the sugar is VERY hot. Use a big enough vessel so that it won't boil over. Make a well in the dry ingredients & pour in creamy peanut butter/honey/butter mixture. Stir it ALL together until it is all evenly mixed. Spread evenly into your lined pan.

IMPORTANT: Pre-cut your bars before baking! Melt creamy peanut butter in the microwave (for about a minute) & drizzle over bars.

Bake at 350 for 12 minutes. Bars should be slightly browned. Cool completely, cut again and ENJOY!

Recipe courtesy of,  
Center Café Chef, Teresa McKenna

