

No Bake Granola Bars

Ingredients

- 1/4 cup butter
- 1/4 cup honey
- 1/3 cup packed brown sugar
- 2 cups quick-cooking oats not rolled oats
- 1 cup crispy rice cereal
- 1/2 teaspoon vanilla
- 2 tablespoons mini chocolate chips

Instructions

- In a large bowl, stir oats and rice cereal together. Set aside. In a small pot, melt butter, honey and brown sugar together over medium-high heat until it comes to a bubble. Reduce the heat and cook 2 minutes or until the sugar dissolves. (should take 1-2 minutes) Pour in vanilla and stir. Pour over dry ingredients and mix well to moisten all ingredients.
- Pour into lightly greased small jelly roll pan {about 12x8x1} and press out to be about 3/4 inch in thickness. {If your pan isn't small enough, pack the mixture into one side. You really want to press them down so they stick together.} Sprinkle with mini chocolate chips and press down lightly
- Cool on a countertop to room temperature for two hours or until the chocolate chips are set before cutting into bars. Wrap in parchment or plastic wrap and store at room temperature.

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