

# No-Bake Granola Bars Recipe

By Maria Arnold

Make chewy granola bars at home without ever turning on your oven. This easy, no-bake granola bar recipe features honey-sweetened oats, creamy peanut butter, and tasty mix-ins.

easy snack

family friendly

granola bar

healthyish

make with kids

no bake snack



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PREP	COOK	TOTAL	SERVINGS
20 min	—	20 min	16

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## Nutrition (per serving)

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CALORIES	PROTEIN	CARBS	FAT
185 kcal	4 g	29 g	7 g
FIBER	SUGAR	SODIUM	
2 g	20 g	62 mg	

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## Ingredients

- **3/4 cup** creamy peanut butter
- **1/2 cup** honey
- **1 tablespoon** packed light brown sugar
- **1/2 teaspoon** kosher salt

- **1 teaspoon** pure vanilla extract
- **1 cup** puffed rice cereal ((like Rice Krispies or you can use puffed brown rice cereal)
- **2 cups** old fashioned rolled oats
- **3/4 cup** mix-ins (reserve some to sprinkle on top ((see below for some of my favorites)

## Instructions

1. Line an 8x8 square pan with parchment paper.
2. In a small saucepan, combine the peanut butter, honey, brown sugar, and salt. Heat over medium heat just until the peanut butter is softened and easy to pour, 2 to 3 minutes. Move the pan off the heat and stir in the vanilla extract.
3. In a large mixing bowl, combine the cereal and oats.
4. Pour the peanut butter mixture over the top and gently fold until everything is evenly combined. Fold in the mix-ins (you can set some aside to press into the top of the bars if you'd like).
5. Press the granola bar mixture into the prepared pan. Sprinkle any reserved mix-ins on top. (You can press the top down with the bottom of a measuring cup to get an even, flat surface.)
6. Refrigerate for at least 2 hours, until set.
7. Remove the granola and slice into 16 even bars. These will hold their shape best if stored in the refrigerator or freezer.