

# No-Bake Chocolate Chip Granola Bars

## Ingredients

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

## Directions

In a large bowl, stir oats and rice cereal together. Set aside. In a small pan melt butter, honey and brown sugar together over medium high heat until it comes to a boil. Reduce heat and cook for 2 minutes. Pour in vanilla and stir. Pour over dry ingredients and mix well to moisten all ingredients. Pour into a lightly greased small jelly roll pan (about 12x8x1) and press out to about 3/4 inch in thickness. (we used a regular sized jelly roll pan and packed it all on one side of the pan.) You really have to press them down in order for the bars to stick together. Sprinkle with mini chocolate chips and press down lightly. Cool at room temperature for two hours or until chocolate has set before cutting into bars. We couldn't wait that long and ate our granola bars while the chocolate was still gooey but they were still good. You can also add dried fruit or chopped nuts with the chocolate chips to create your own granola bar recipe. This recipe makes 10 bars.