

PEANUT BUTTER PRETZEL GRANOLA BARS

- 1 c. old fashioned rolled oats
- 1 c. puffed rice cereal
- 1 c. crushed salted pretzels
- 1/4 c. ground flaxseed or wheat germ
- 1/4 c. packed brown sugar
- 1/4 c. whole wheat flour
- 1/2 c. chopped dry roasted or honey roasted peanuts
- 2/3 c. creamy peanut butter
- 3 T. butter, melted
- 2 tsp. vanilla extract
- 1/3 c. + 1 T. honey
- 1/3 c. mini chocolate chips
- 1/3 c. coconut flakes

Preheat oven to 350 degrees. Grease a 9x13 inch baking pan with cooking spray and set aside. In a large bowl, stir together dry ingredients: oats, cereal, pretzels, flax/wheat germ, brown sugar, flour, and peanuts. Then, add peanut butter and mix with a spoon or your hands to create a rough "dough." This should take about 5 minutes. In a smaller bowl, combine butter, vanilla, and honey. Pour into peanut butter dough and stir to combine completely. Fold in chocolate chips and coconut flakes. Press dough into prepared pan, then bake for 20-25 minutes or until golden brown. But don't forget the golden rule of granola--it always hardens as it cools, so don't overcook it! Let pan cool completely before cutting, refrigerating for an added chill if necessary. I let my granola bars cool overnight before cutting just to be safe.