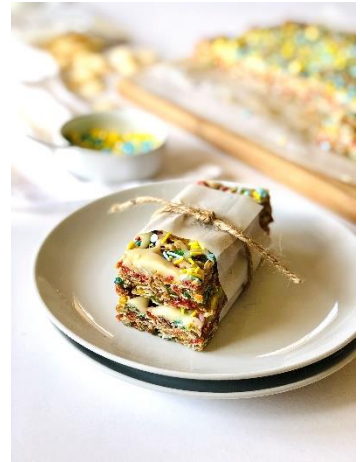


## No Bake Cereal Granola Bars

### Ingredients

- 4 cups quick cooking oats
- 3 cups of your favorite cereal or whatever you have on hand (*I used Fruity Pebbles*)
- 3/4 cup Heinen's wildflower honey
- 2/3 cups dark brown sugar
- 2 tsp. vanilla extract
- 1 tsp. almond extract
- 1/2 tsp. salt
- 3/4 cups unsalted butter
- 1/4 cup sprinkles (*optional topping*)
- 1/4 cup melted white chocolate (*optional topping*)



### Instructions

1. In a large mixing bowl, combine the oats and cereal. You can also add raisins, dried fruit, nuts or seeds if you like.
2. Heat the butter in a saucepan. Add the brown sugar and honey and mix until all is melted and combined. Once everything is melted, remove from the heat and stir in the vanilla and almond extract.
3. Pour the butter, brown sugar and honey mixture over the oats and cereal and stir until all is coated.
4. Line a 9x13 baking dish with parchment paper. This will make it a lot easier to remove the cereal bars from the pan. Scoop and press in the cereal bar mixture and let it set in the refrigerator for a few minutes. Once it's all set, slice into bars and if you like you can drizzle white chocolate over top and top with sprinkles.