

GREYBOBBY'S TRAIL MIX BARS

THESE BARS ARE **FOR HUMANS, NOT DOGS**. THE INGREDIENTS HAVE BEEN MODIFIED FOR HUMANS.

Makes 12–16 bars — Prep time: 10 minutes — Chill time: 1 hour

INGREDIENTS

- 3 cups crispy rice cereal (like Rice Krispies)
- 1 cup rolled oats
- ½ cup peanut butter (or sunflower butter if nut-free)
- ½ cup honey
- 1 teaspoon vanilla extract
- ½ cup chocolate chips (plus a few extra for the top)
- ½ cup mini marshmallows or dried fruit (optional)
- Pinch of salt

INSTRUCTIONS

1.) Mix the dry stuff:

In a large bowl, stir together cereal, oats, and salt.

2.) Melt the sticky stuff:

In a small saucepan, warm peanut butter and honey over low heat until smooth. Remove from heat and stir in vanilla.

3.) Combine:

Pour the warm mixture over the cereal and oats. Stir until coated. Add chocolate chips and marshmallows (or fruit) and stir gently.

4.) Press and set:

Line an 8x8-inch pan with parchment paper. Press the mixture firmly and evenly into the pan. Sprinkle a few chocolate chips on top.

5.) Chill:

Refrigerate for at least 1 hour, then cut into squares or rectangles.

6.) Store:

Keep in an airtight container — they'll last several days.

*Be sure to share pictures of your trail mix bars on social media using hashtag **#greybobby** or share it with Greybobby and friends by visiting **greybobby.com/mail** !*