

KELLOGG'S 5-INGREDIENT BREAKFAST CRUNCHIES

Makes: 15 squares

Hands-on time: 15 minutes

Hands-off time: 25 minutes

INGREDIENTS

2½ cups Kellogg's® Tropical Burst Granola

¾ cup smooth peanut butter

¼ cup honey

1 tsp vanilla essence

1 tsp ground cinnamon

pinch of salt, optional

Serving suggestion:

Coffee

METHOD

1. Preheat the oven to 170°C. Line a square (20cmx20cm) baking dish with enough baking paper to hang over its edges.
2. Using a spatula, combine the Kellogg's® Tropical Burst Granola, smooth peanut butter, honey, vanilla essence, cinnamon and salt, if using, together in a mixing bowl.
**Chef's Tip: To soften thick honey, let it stand in a bowl of hot water before using.*
3. Press the mixture into the baking dish, pressing it in firmly to form an even layer.
4. Bake for 12-15 minutes until golden and firm. Allow to cool in the baking dish for 15 minutes.
5. Remove the crunchies, with the baking paper, from the baking dish. Using a serrated knife, cut into 15 squares and transfer to a cooling rack.
6. Once cooled, serve the crunchies with freshly brewed coffee and ENJOY!

**Chef's Tip: The crunchies can be stored for up to 10 days in an airtight cookie jar.*