

Biscoff Trail Mix Granola Bars from She Makes and Bakes

Prep time: 30 minutes

1/2 cup packed brown sugar
3/4 cup honey
1/3 cup light corn syrup
1/4 cup water
1/4 cup butter
1/3 cup Biscoff (or peanut butter)
1/2 teaspoon kosher salt
2 teaspoons vanilla
4 cups old-fashioned oats
1 cup almonds, sliced or slivered
1 cup peanuts
1 cup raisins
1 cup chocolate chips
1 cup peanut butter chips
1 cup M&Ms

Preheat your oven to 350 degrees. Generously grease a 9x13 pan.

Spread the oats, almonds, and peanuts on a large baking sheet and bake for 7-10 minutes until lightly browned. Stir intermittently.

In a large bowl, combine the raisins, chocolate chips, peanut butter chips, and M&Ms. When the oats/nuts are done browning, add them to the bowl.

In a medium saucepan, mix together sugar, honey, corn syrup, and water. Bring to a boil over medium high heat, reduce to medium, and cook until your candy thermometer registers 240 degrees (the soft-ball stage), about 8-10 minutes. Stir in the Biscoff, butter, salt, and vanilla.

Pour the sugar mixture over the oat/candy mixture and stir to combine everything. Pour into a greased 9x13 pan and press down into the pan with your hands or a piece of plastic wrap if it sticks to your hands. Let cool for 1 hour before slicing into bars (about 4 1/2 by 1 1/2 inches).

Source: Adapted from The Pastry Queen