

Cookie Butter Pretzel Granola Bars

4 cups quick cooking oats {not rolled oats!}
3 cups crushed pretzels
1 stick butter
½ cup honey
2/3 cup packed brown sugar
½ cup cookie butter
1 teaspoon vanilla

In a large bowl, stir oats and crushed pretzels together. Set aside. In a small pot, melt butter, honey, and brown sugar together over medium high heat until it comes to a bubble. Reduce the heat and cook 2 minutes. Pour in vanilla and cookie butter and stir until cookie butter has melted. Pour over dry ingredients and mix well to moisten all ingredients. Pour into 9x13 jelly roll pan, lined with foil and lightly greased. Firmly press the mixture into the bottom of the pan. Cool on a counter top to room temperature for two hours before cutting into bars. Wrap in parchment or plastic wrap and store at room temperature.

Notes: If the bars seem like they are not holding together when it is time to cut them, place them in the frig for a few minutes until they firm up a little. Do not leave the bars in the frig because they will become too hard to cut. The key to the bars sticking together is to make sure they have been pressed down hard enough. Spray the backs of spoons with cooking spray to help press bars into pan.