



TWIX® Granola Bars  
RECIPE

## TWIX® Granola Bars



Time

1.5 hours

Ingredients

13 items

Makes

16 servings

With layers of crunchy granola, creamy caramel, and dark chocolate, these TWIX® granola bars are topped with a sprinkle of sea salt for the perfect treat that everyone will savour.

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## Ingredients

- 2 TWIX® Twin Bars, chopped
- 90g rolled oats
- 25g chopped almonds
- 25g unsweetened shredded coconut
- 3 tbsp butter

- 3 tbsp + 1 tsp honey, divided
- 42.5g packed brown sugar
- 1 tsp vanilla extract
- 1/4 tsp ground cinnamon
- 225g dulce de leche
- 1 oz dark chocolate (70%), finely chopped
- 2 tsp coconut oil
- 1/4 tsp sea salt

#### Products Used



Twix Twin 50g

[SEE DETAILS](#)

[WHERE TO BUY](#)

## Instructions

- 1  
Preheat the oven to 180°C. Grease an 8-inch square baking pan and line with parchment paper.
- 2  
In a bowl, toss together the oats, almonds and coconut, and set aside.
- 3  
Combine the butter, 1 tbsp honey and the sugar in a small saucepan set over a medium-low heat. Cook, stirring occasionally, for 3 to 5 minutes or until butter melts and sugar dissolves.
- 4  
Stir in the vanilla and cinnamon until smooth, then remove from the heat. Toss it with the oat mixture, and fold in half of the chopped TWIX®.
- 5  
Scrape the mixture into your prepared baking pan and press firmly into an even layer.
- 6  
Bake for 15 to 20 minutes or until golden brown. Allow to cool on a rack.
- 7  
Meanwhile, heat the dulce de leche in a small saucepan set over medium heat, stirring constantly, and bring to boil. Boil, stirring, for 5 minutes.
- 8  
Spread the hot dulce de leche over the granola and allow to cool completely.
- 9  
Place the chocolate, coconut oil and remaining honey in a microwave-safe bowl, and microwave on Medium power, stirring every 30 seconds for 1 to 2 minutes or until mixture is smooth and melted.
- 10  
Spread it over caramel layer, then sprinkle with the remaining chopped TWIX® and sea salt.

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### [TWIX® Coffee Frappé](#)

Cooking time

10 min

Ingredients

7 items

[SEE DETAILS](#)



### [TWIX® Apple Pie Bars](#)

Cooking time

1.5 hours

Ingredients

12 items

[SEE DETAILS](#)



### [TWIX® Dulce de Leche Brownies](#)

Cooking time

1 hour

Ingredients

10 items

[SEE DETAILS](#)

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