



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 savor.

Ingredients

- 2 regular (1.79 oz each) TWIX® bars, chopped
- 1 cup rolled oats
- 1/4 cup chopped almonds
- 1/4 cup unsweetened shredded coconut
- 3 tbsp butter
- 3 tbsp + 1 tsp honey, divided
- 1/4 cup packed brown sugar
- 1 tsp vanilla extract

- 1/4 tsp ground cinnamon
- 3/4 cup dulce de leche
- 1 oz dark chocolate (70%), finely chopped
- 2 tsp coconut oil
- 1/4 tsp sea salt

Instructions

1. Preheat the oven to 350°F. 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.

Source URL: <https://www.twix.com/recipes/granola-bars>