

## NO-BAKE GRANOLA TREATS

From Disney's Contemporary Resort Bakery



**Makes 12 (2x2-inch) Treats**

### INGREDIENTS

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- 3 1/2 cups miniature marshmallows
- 2 tablespoons unsalted butter
- 3 tablespoons smooth peanut butter
- 1 1/2 cups granola
- 1/4 cup miniature semisweet chocolate chips

### DIRECTIONS

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1. Melt marshmallows and butter in medium saucepan over low heat,. Add peanut butter, stirring to combine. Remove from heat. Stir in granola.
2. Spoon mixture into 6x8-inch baking dish. Lightly press mixture into pan.
3. Sprinkle top of mixture with chocolate chips, lightly pressing the chocolate chips into mixture.
4. Set aside at room temperature to cool for 30 minutes. Cut into 12 pieces.
5. Store treats in an airtight container at room temperature.

**Chef's Note:** *This recipe can easily be doubled if you like thicker treats!*