Biscoff Granola Bars

1/4 cup unsalted butter

1/4 cup brown sugar

1/4 cup honey

1/4 cup Biscoff Spread

1 teaspoon vanilla extract

2 cups quick oats

1 cup crispy rice cereal

1/3 cup chopped Biscoff Cookies

1/4 cup mini chocolate chips

1. Cut out an 8 x 8 inch square of parchment paper. Place the parchment paper in the bottom of an 8 x 8 inch baking pan.

2. In a large sauce pan, add butter, brown sugar, honey and Biscoff Spread. Heat over medium-low heat, stirring occasionally until the mixture starts to bubble. Once bubbling, cook for 2 minutes while stirring. Remove from heat and stir in the vanilla extract.

3. Stir in the oats, crispy cereal, and Biscoff Cookies. Stir until well coated. Pour into the prepared pan. Press the mixture evenly into the pan. Sprinkle the mini chocolate chips over the top and gently press into the granola bars with your hands.

4. Place the bars in the refrigerator and let cool for at least 30 minutes before cutting.