

Granola clusters

FOOD-025 / REV A / 2026.09.01

The recovered standard makes 16 bars or pressed clusters in an 8 × 8-inch pan. It uses rolled oats, Rice Krispies, Cocoa Pebbles, honey, brown sugar, peanut butter, butter, salt, vanilla, mini chocolate chips, and peanut-butter chips. The defining technique is to cool the boiled binder before adding the chips so they stay distinct instead of melting into the batch.

STATUS	Recovered/Partial
CLASSIFICATION	FOOD
MATERIAL	KITCHEN / RECIPE
DISPOSITION	PUBLIC / RECOVERED/PARTIAL
CATEGORY	Cooking
RECORD TYPE	recipe

TECHNICAL NOTES

Canonical no-bake granola clusters with a chip-safe binder and optional toasted oats.

GOAL

Make firm granola clusters with a chewy binder and recognizable chocolate and peanut-butter chips.

INGREDIENTS

- 2 cups old-fashioned rolled oats
- 1 cup Rice Krispies
- 1 cup Cocoa Pebbles
- 1/2 cup honey
- 1/2 cup packed brown sugar
- 1/2 cup peanut butter
- 4 tbsp butter
- 1/2 tsp salt
- 1 tsp vanilla
- 1/2 cup mini chocolate chips
- 1/2 cup peanut-butter chips

METHOD / STEPS

1. Line an 8 × 8-inch pan with parchment.
2. Optionally toast only the oats at 325°F for 8-10 minutes, then cool completely.
3. Combine the cereals and oats.
4. Bring honey, brown sugar, peanut butter, butter, and salt to a gentle boil for 60 seconds.
5. Remove from heat, add vanilla, and mix the binder into the dry base.
6. Let the mixture cool 5-8 minutes until warm rather than hot, then fold in most of the chips.
7. Press very firmly into the pan; press the remaining chips on top after a few minutes.
8. Chill 1-2 hours before cutting or breaking into clusters.

RESULT / WHERE THIS STANDS

Canonical Current Standard - 16 no-bake bars or pressed clusters; the delayed-chip method is the key repeatability step.

SAFETY / LIMITATIONS

- Use care with the hot sugar binder and keep the finished batch protected from contamination.
- Check the peanut and dairy ingredients against the needs of anyone eating the batch.

SPECIFICATION

YIELD	16 bars / pressed clusters
PAN	8 × 8 inches, parchment lined
BINDER	Honey, brown sugar, peanut butter, butter
CHIP CONTROL	Cool 5-8 minutes before folding in chips
OPTIONAL OAT TOAST	325°F / 8-10 minutes

DEVELOPMENT HISTORY

2026.09.01 / Rev A

Imported as an independent manifest record; public copy keeps uncertainty visible.

RELEASED MATERIAL / SOURCE LINKS

FOOD-025_granola-clusters.txt

RECIPE / CANONICAL PUBLIC SUMMARY

https://u225x.com/downloads/food-records/FOOD-025_granola-clusters.txt

CONNECTED RECORDS

FOOD-024

<https://u225x.com/record/FOOD-024>

FOOD-026

<https://u225x.com/record/FOOD-026>

RETURN TO THE LIVING RECORD

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This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/FOOD-025>