

Rice Krispies and Cocoa Pebbles cereal combination

FOOD-026 / REV A / 2026.09.01

Combine plain and chocolate rice cereals for crunch in a peanut-butter granola bar. This new no-bake baseline keeps the chips intact more easily. New complete formula using the recovered 1-cup-plus-1-cup cereal choice. Contains peanut, milk and potentially wheat/other labeled allergens.

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

TECHNICAL NOTES

Combine plain and chocolate rice cereals for crunch in a peanut-butter granola bar. This new no-bake baseline keeps the chips intact more easily.

GOAL

Run the first test described in this guide and record the result for rice krispies and cocoa pebbles cereal combination.

A RECIPE TO MAKE / ADDED TO THIS RECORD

This preserves FOOD-026’s distinct lower-sugar formula rather than replacing it with the FOOD-025 binder. Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

RICE KRISPIES AND COCOA PEBBLES OAT BARS

Adapted from FOOD-026’s existing measured steps with their ingredient quantities retained and collected into a usable list.

YIELD	16 small bars
PREP / WAIT	20 minutes; 1-2 hours chilling

COOK

About 3 minutes stovetop; optional 10 minutes toasting

RECIPE INGREDIENTS

- 2 cups old-fashioned rolled oats
- 1 cup Rice Krispies cereal
- 1 cup Cocoa Pebbles cereal
- 1/2 cup creamy peanut butter
- 1/3 cup honey
- 2 tbsp butter
- 1 tsp vanilla extract
- 1/8 tsp salt, optional
- 1/4 cup chocolate chips
- 1/4 cup peanut-butter baking chips

RECIPE METHOD

1. Line an 8-inch square pan with parchment. Optionally toast oats at 325°F for about 10 minutes and cool. Mix oats and cereals in a large bowl.
2. Warm peanut butter, honey and butter on low heat for 2-3 minutes, stirring until smooth. Remove from heat and stir in vanilla and optional salt.
3. Combine binder and dry mixture thoroughly. Cool until barely warm, then fold in both kinds of chips.
4. Press firmly into the pan. Refrigerate 1-2 hours, lift out and cut into 16 bars.

RECIPE NOTES & STORAGE

- This is the lower-sugar FOOD-026 variation, separate from the brown-sugar binder in FOOD-025. Keep refrigerated; the bars may soften at room temperature.
- Store covered in the refrigerator up to 1 week or freeze up to 2 months.

RECIPE BASIS & REFERENCES

FOOD-026 measured variation

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

ORIGINAL RECORD / RETAINED NOTES

SOURCE STATE

New recipe or technique reference; not a recovered exact recipe

PREPARATION / NOTES

New complete formula using the recovered 1-cup-plus-1-cup cereal choice. Contains peanut, milk and potentially wheat/other labeled allergens.

INGREDIENTS

- Exact quantities were not preserved in the manifest entry; add the recovered batch sheet when available.
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METHOD / STEPS

1. Toast 2 cups rolled oats at 325°F for about 10 minutes if desired, then cool. Mix with 1 cup Rice Krispies and 1 cup Cocoa Pebbles.
 2. Warm 1/2 cup creamy peanut butter, 1/3 cup honey and 2 tablespoons butter just enough to blend; add 1 teaspoon vanilla and a small pinch of salt if needed.
 3. Stir binder into the oats/cereal. Let it cool until no longer warm enough to soften chips, then fold in 1/4 cup chocolate chips and 1/4 cup peanut-butter chips.
 4. Press firmly into a parchment-lined 8-inch square pan, chill 1-2 hours and cut. Store covered in the refrigerator and use within about a week for quality.
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THINGS TO WATCH FOR

Different peanut butters change binding; runny natural peanut butter may need chilling/stirring first. Crush a handful of mixture: if it will not hold, add a small amount of warm binder rather than more dry cereal.

FIRST TEST / WHAT TO RECORD

Chilled bars hold together and retain recognizable cereal and chips.

RESULT / WHERE THIS STANDS

Chilled bars hold together and retain recognizable cereal and chips.

TROUBLESHOOTING

- Different peanut butters change binding; runny natural peanut butter may need chilling/stirring first. Crush a handful of mixture: if it will not hold, add a small amount of warm binder rather than more dry cereal.
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SAFETY / LIMITATIONS

- Treat this as a public recipe note, not a substitute for current food-safety guidance.

SPECIFICATION

TYPE	Kitchen / recipe
SOURCE	Recovered notes and content manifest
VALIDATION	Next test should record batch, temperature, time, and result

DEVELOPMENT HISTORY

2026.09.01 / Rev A

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

RELEASED MATERIAL / SOURCE LINKS

food-026-public-summary.txt

PUBLIC SUMMARY / RECOVERED NOTES

<https://u225x.com/downloads/manifest-records/food-026-public-summary.txt>

RETURN TO THE LIVING RECORD

Rice Krispies and Cocoa Pebbles cereal combination

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

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