

Preventing chips from melting or burning

FOOD-027 / REV A / 2026.09.01

Control when chips contact heat. Freezing can delay melting but does not make chips oven-proof. Cross-reference FOOD-026 for the no-bake cereal/oat bar.

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

TECHNICAL NOTES

Control when chips contact heat. Freezing can delay melting but does not make chips oven-proof.

GOAL

Run the first test described in this guide and record the result for preventing chips from melting or burning.

A RECIPE TO MAKE / ADDED TO THIS RECORD

The complete FOOD-025 formula supplies the missing binder-combining/vanilla steps and a method that keeps chips out of the hot binder.

Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

PEANUT-BUTTER CHOCOLATE-CHIP GRANOLA BARS AND CLUSTERS

Adapted from FOOD-025 with its measured formula preserved. Cooling cues, yield and storage were added; the recipe is not newly kitchen-tested.

YIELD	16 bars or about 6 cups clusters
PREP / WAIT	20 minutes; 1-2 hours chilling
COOK	1 minute simmer; optional 8-10 minutes toasting

RECIPE INGREDIENTS

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

RECIPE METHOD

1. Line an 8 x 8-inch pan with parchment. If desired, toast only the oats at 325°F for 8-10 minutes; cool completely before combining them with both cereals.
2. In a saucepan combine honey, brown sugar, peanut butter, butter and salt. Heat gently while stirring, bring to a gentle boil and cook for 60 seconds.
3. Take off the heat, stir in vanilla and pour over the oat-cereal mixture. Fold until evenly coated.
4. Let cool 5-8 minutes, then check the mixture: it should be barely warm before adding chips. Cool longer if necessary. Fold in most of both kinds of chips.
5. Press very firmly into the lined pan, using a second piece of parchment to keep hands clean. Press the reserved chips onto the top.
6. Chill 1-2 hours until firm. Lift out and cut 16 bars, or break the slab into bite-size clusters.

RECIPE NOTES & STORAGE

- No coconut oil is used. Chips are added after cooling; clock time alone does not establish a cool enough mixture.
- Store airtight in the refrigerator up to 1 week, or freeze separated by parchment for up to 2 months.

RECIPE BASIS & REFERENCES

FOOD-025 complete canonical bar/cluster formula

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

ORIGINAL RECORD / RETAINED NOTES

SOURCE STATE

New recipe or technique reference; not a recovered exact recipe

PREPARATION / NOTES

Cross-reference FOOD-026 for the no-bake cereal/oat bar.

INGREDIENTS

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

1. For no-bake bars, cool toasted oats and binder before folding in chips.
 2. Add chips only after the mixture feels close to room temperature, then press and chill.
 3. For baked bars, expect some melting; reserve decorative chips to press into the surface after a short cooling period, or add them after full cooling using a compatible drizzle.
 4. Use parchment and avoid exposed chips touching a hot metal pan edge.
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THINGS TO WATCH FOR

Peanut-butter chips and chocolate chips soften differently. A dehydrator at 140°F can still melt or smear chips; lower air temperature than an oven does not guarantee solid chips.

FIRST TEST / WHAT TO RECORD

The finished texture matches the goal: distinct chips for no-bake bars, or deliberately melted pockets for baked bars.

RESULT / WHERE THIS STANDS

The finished texture matches the goal: distinct chips for no-bake bars, or deliberately melted pockets for baked bars.

TROUBLESHOOTING

- Peanut-butter chips and chocolate chips soften differently. A dehydrator at 140°F can still melt or smear chips; lower air temperature than an oven does not guarantee solid chips.
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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-027-public-summary.txt

PUBLIC SUMMARY / RECOVERED NOTES

<https://u225x.com/downloads/manifest-records/food-027-public-summary.txt>

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-027>