Ingredients:  
1/4 c unsalted butter  
1/4 c brown sugar  
1/4 c honey  
1/4 c creamy peanut butter  
1 tsp vanilla extract  
2 c quick quick oats  
1/2 c crispy rice cereal  
3/4 c chopped pretzels  
1/4 c mini chocolate chips  
  
Directions:  
1. Cut out a 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 saucepan, add butter, brown sugar, honey and peanut butter. 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 vanilla extract.   
  
3. Stir in the oats, crispy cereal, and pretzels. Stir until well coated. Pour in to the prepared pan. Press the mixture evenly in to 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. Cut into bars and serve