

# Ba-Nilla French Toast Snacker

Sweet, spicy, and irresistible. Rich sticks of challah bread soaked in bananas and vanilla and then fried to golden perfection, coated with chocolate granola and served with whipped hot honey on the side for dipping.

**Perfect for:** a breakfast, snack, or dessert

## Swap it with

Day-old white or wheat bread, or get creative and use croissants, sourdough, or a baguette

Serves: 1

## Ingredients

- 3 slices Challah bread, 1" thick
- 2 cups Banana French Toast Batter ([visit website for sub recipe](#))
- 3 Tbsp Kellogg's Granola
- 2 Tbsp Chocolate chips
- ¾ cup Mixed berries (strawberries, blueberries, raspberries)
- ¼ cup Whipped Mascarpone ([visit website for sub recipe](#))
- 1 Tbsp hot honey
- Mint sprig, for garnish

## Directions

1. Soak the bread in the Banana French Toast Batter for 30 seconds.
2. Place on a wire rack to drain excess batter before placing on a preheated 350°F oiled flattop.
3. Cook for 5–8 minutes on each side or until golden brown.
4. Remove from flattop and cut each slice into 3 strips.
5. Plate the strips and drizzle with honey then top with Kellogg's Granola, chocolate chunks, berries, and mint. Serve with whipped mascarpone cheese and extra hot honey on the side for dipping.



# Citrus Cheesecake Parfait

A seasonal parfait makes on-the-go snacking pure bliss with layers of tart rhubarb cheesecake filling, sublimely crunchy lemon-scented granola, and dollops of sweet cookie butter to take every spoonful over the top.

Perfect for: a breakfast, snack, or dessert

## Make it seasonal

Summer: Strawberry lemon

Fall: Spiced pumpkin

Winter: Cranberry apple

Serves: 1

## Ingredients

¼ cup Cookie butter

½ cup Kellogg's Granola

5 Tbsp No-bake cheesecake mix

¼ cup Strawberry rhubarb jam

1 Tbsp Kellogg's Granola, for topping

Lemon slice, for garnish

Mint spring, for garnish

## Directions

1. Layer ingredients in the serving cup in the order they're listed, starting with the cookie butter.



# Hazelnut Peppermint Bark

Crunchy, chocolatey, salty, and sweet, our milk chocolate and hazelnut butter bark topped with crushed peppermint candy, salted pretzels, and Kellogg's Granola make an indulgent, shareable treat that appeals to everyone.

Perfect for: a grab-and-go, snack, or dessert

## Swap it with

Peanut butter, almond butter, or cookie butter

## Make it seasonal

**Spring:** Swap peppermint candy with crushed coated chocolate candies

**Summer:** Swap peppermint candy with freeze-dried berries

**Fall:** Swap peppermint candy with crushed caramel candies

Serves: 16

## Ingredients

2 cups Milk chocolate chips or chunks  
½ cup Chocolate hazelnut spread  
4 Tbsp Kellogg's Granola  
3 Tbsp Peppermint candies, crushed  
3 Tbsp Pretzels, crushed  
Hazelnut butter, for garnish

## Directions

1. In a microwave-safe container, melt the chocolate in 10-second intervals, stirring inbetween until just melted.
2. In a bowl, mix the melted chocolate with the chocolate hazelnut spread until smooth.
3. Pour the chocolate hazelnut mixture into a parchment lined 8" x 8" pan. Spread evenly.
4. Top with Kellogg's Granola and your toppings of choice (peppermint candies and crushed pretzels) while still soft, pressing gently into the surface.
5. Place pan in the cooler for 30–60 minutes to allow bars to set up.
6. Remove from the pan and cut into 2" x 2" bars.
7. Drizzle with hazelnut butter before serving.

