

Sesame-Peanut Bars

Ingredients

- 1/4 stick of butter
- 1 1/4 cups white and/or black sesame seeds
- 3/4 cup unsweetened shredded coconut
- 1/4 cup unsalted, roasted peanuts
- 1/4 teaspoon kosher salt
- 1/4 cup honey
- 2 tablespoons creamy peanut butter
- 1/4 teaspoon vanilla extract

Preparation

Butter an 8x8" glass baking dish; line with parchment paper, leaving a generous overhang on all sides. Mix 1 1/4 cups white and/or black sesame seeds, 3/4 cup unsweetened shredded coconut, 1/4 cup unsalted, roasted peanuts, and 1/4 teaspoon kosher salt in a large bowl. Mix 1/4 cup honey, 2 tablespoons creamy peanut butter, and 1/4 teaspoon vanilla extract in a small bowl. Add to sesame seed mixture and mix well.

Scrape mixture into prepared baking dish; press firmly into an even layer. Bake at 350°F until golden brown around the edges, 20–25 minutes. Transfer to a wire rack and let cool until firm, 30–40 minutes. Lift out of baking dish (if it starts to crumble, let cool longer) and cut into 16 bars. Let cool completely.

Do Ahead: Bars can be made 3 days ahead. Store tightly wrapped at room temperature.