Ingredients

1 cup white and/or black sesame seeds

3 table spoons unsweetened shredded coconut

1/5 a cup unsalted, roasted peanuts

1/5 a cup honey

4 tablespoons creamy peanut butter

Preparation

Step 1.

Preheat oven to 350°. Butter an 8x8" glass baking dish; line with parchment paper, leaving a generous overhang on all sides. Mix sesame seeds, coconut, peanuts, and salt in a large bowl. Mix honey, peanut butter, and vanilla in a small bowl. Add to sesame seed mixture and mix well.

Step 2

Scrape mixture into prepared baking dish; press firmly into an even layer. Bake 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.

Step 3

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