

Crispy Crunchers

A simple no-bake cookie!

30 servings

Ingredients:

- 1/2 cup powdered sugar
- 1/4 cup honey
- 1/2 cup peanut butter
- 1 1/2 cups crispy rice cereal
- 1/2 cup raisins, mini-chocolate chips
or mini-chocolate candies

Directions: **1.** Line a 9x13-inch pan or baking sheet with wax paper so cookies won't stick. **2.** In a large bowl, combine powdered sugar, honey and peanut butter. Stir until well mixed. **3.** Stir in cereal, raisins, chips or candies. **4.** Using hands or cookie scoop, shape mixture into 1-inch balls. Place on wax paper. **5.** Refrigerate 1 hour. Serve right away or place in tightly covered container in refrigerator.

Nutrition Facts: Two cookies provide 110 calories, 4.5g total fat, 0mg cholesterol, 65mg sodium, 17g total carbohydrate

This material was funded by USDA's Supplemental Nutrition Assistance Program (SNAP) through a contract awarded by the Kansas Department for Children and Families. USDA is an equal opportunity employer and provider. SNAP provides nutrition assistance to people with low income. It can help you buy nutritious foods for a better diet. To find out more call 1-800-221-5689.

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K-State Research and Extension
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www.kidsacookin.ksu.edu

Chef's Choice

Crispy Crunchers
Carrot Sticks
Low Fat Milk

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