



# NO-BAKE PEANUT BUTTER BALLS

## DIRECTIONS:

1. Crush cereal to a fine texture. To crush easily, place cereal in a sandwich bag or between two sheet of plastic wrap and use a rolling pin to achieve the desired texture. Place ¼ cup of the crumbs on a plate and set aside.
2. Using a fork, stir together the remaining crushed cereal, sugar, peanut butter, dried fruit, and vanilla in a medium bowl. Stir until well blended, mashing with a fork as you stir.
3. Shape into a large ball, pinch off pieces, and shape into 18 small balls, about 1-inch in diameter. Coat the balls with the reserved crumbs. Store in an airtight container at room temperature for up to one week.

*Serves 9: 2 balls per serving, makes 18 balls.*

Recipe Provided by Nancy Hughes

## YOU WILL NEED:

- 2 cups unsweetened cornflakes or other cereal
- ½ cup peanut butter
- ½ cup dried fruit or raisins
- 1 ½ teaspoons vanilla extract
- 2 tablespoons sugar

## Cooking Tips:

- *Try making with different add-ins: chocolate chips, nuts, or oatmeal. Get creative.*
- *The mixture will remain sticky. Roll between the palms of your hands gently and quickly to help prevent a mess.*
- *Graham crackers or vanilla wafers can be used in place of the cereal and sugar. If using a sweetened cereal omit the added sugar.*



# NO-BAKE PEANUT BUTTER BALLS

## DIRECTIONS:

1. Crush cereal to a fine texture. To crush easily, place cereal in a sandwich bag or between two sheet of plastic wrap and use a rolling pin to achieve the desired texture. Place ¼ cup of the crumbs on a plate and set aside.
2. Using a fork, stir together the remaining crushed cereal, sugar, peanut butter, dried fruit, and vanilla in a medium bowl. Stir until well blended, mashing with a fork as you stir.
3. Shape into a large ball, pinch off pieces, and shape into 18 small balls, about 1-inch in diameter. Coat the balls with the reserved crumbs. Store in an airtight container at room temperature for up to one week.

*Serves 9: 2 balls per serving, makes 18 balls.*

Recipe Provided by Nancy Hughes



# NO-BAKE PEANUT BUTTER BALLS

## DIRECTIONS:

1. Crush cereal to a fine texture. To crush easily, place cereal in a sandwich bag or between two sheet of plastic wrap and use a rolling pin to achieve the desired texture. Place ¼ cup of the crumbs on a plate and set aside.
2. Using a fork, stir together the remaining crushed cereal, sugar, peanut butter, dried fruit, and vanilla in a medium bowl. Stir until well blended, mashing with a fork as you stir.
3. Shape into a large ball, pinch off pieces, and shape into 18 small balls, about 1-inch in diameter. Coat the balls with the reserved crumbs. Store in an airtight container at room temperature for up to one week.

*Serves 9: 2 balls per serving, makes 18 balls.*

Recipe Provided by Nancy Hughes

## YOU WILL NEED:

- 2 cups unsweetened cornflakes or other cereal
- ½ cup peanut butter
- ½ cup dried fruit or raisins
- 1 ½ teaspoons vanilla extract
- 2 tablespoons sugar

## Cooking Tips:

- *Try making with different add-ins: chocolate chips, nuts, or oatmeal. Get creative.*
- *The mixture will remain sticky. Roll between the palms of your hands gently and quickly to help prevent a mess.*
- *Graham crackers or vanilla wafers can be used in place of the cereal and sugar. If using a sweetened cereal omit the added sugar.*



## YOU WILL NEED:

- 2 cups unsweetened cornflakes or other cereal
- ½ cup peanut butter
- ½ cup dried fruit or raisins
- 1 ½ teaspoons vanilla extract
- 2 tablespoons sugar

## Cooking Tips:

- *Try making with different add-ins: chocolate chips, nuts, or oatmeal. Get creative.*
- *The mixture will remain sticky. Roll between the palms of your hands gently and quickly to help prevent a mess.*
- *Graham crackers or vanilla wafers can be used in place of the cereal and sugar. If using a sweetened cereal omit the added sugar.*

