

Honey Crispies

This is a great
sleep-over snack.

- Makes 30 servings -



Ingredients

1/2 cup powdered sugar
1/2 cup peanut butter
1/2 cup honey
1-1/2 cups crisp rice cereal
1/2 cup raisins
1/2 cup chocolate or multicolored sprinkles

Directions

Place a sheet of waxed paper on a cookie sheet so cookies won't stick. Combine powdered sugar, honey and peanut butter in a medium bowl. Stir until mixed well. Stir in cereal and raisins. Using

hands, shape mixture into 1-inch balls. Roll balls in sprinkles and place on a cookie sheet. Refrigerate for 1 hour. Cookies should feel firm when touched. Serve right away or place in tightly covered container and store in refrigerator.

Tips

The Science of Honey: Bees Can Make Food

Bees are the only insect that makes food for humans. In her lifetime, a worker honey bee makes only 1/12 of a teaspoon of honey. The keeping of bees is known as apiculture. An apiary is where several bee colonies (hives) are kept in one place. There are over 200,000 beekeepers in the United States.

Note: Honey should not be fed to infants under one year of age. Honey is a safe and wholesome food for children and adults.

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11409 Business Park Circle Ste 210, Firestone, CO 80504
Phone: (303) 776-2337 Fax: (303) 776-1177