

## Ingredients:

3/4 cup golden raisins  
1/3 cup smooth peanut butter  
2 tablespoons brown sugar, packed  
1 teaspoon ground cinnamon  
1 teaspoon ground ginger  
1 cup puffed rice cereal  
1/4 cup chopped unsalted pretzels  
1/3 cup unsweetened coconut

No-Bake Peanut Butter Crunch Balls

## Directions:

1. Wash hands with warm water and soap.
2. Add raisins to a food processor fitted. Pulse raisins until thoroughly chopped and a ball forms. If you do not have a food processor, chop finely by hand with a sharp knife.
3. Add peanut butter, brown sugar, cinnamon, ginger, puffed rice cereal and pretzels to food processor. Pulse for about 1 minute or until the mixture is finely ground.
4. Measure out 1 tablespoon of the mixture and roll into a ball with your hands. Sprinkle with coconut. Repeat process with remaining ingredients and place on a serving plate.

Cook's Note: Transfer balls to a plastic airtight container to prevent them from drying out.

## Nutrition Facts (Per Serving)

Calories, 90; Carbohydrate, 13 g; Protein, 2 g; Total Fat, 3.5 g; Saturated Fat, 0 g; Trans Fat, 0 g; Cholesterol, 0 mg; Fiber, 1 g; Total Sugars, 7 g; Sodium, 35 mg; Calcium, 8 mg; Folate, 1.4 mcg; Iron, 0.3 mg; Calories from Fat, 35%.

Makes: 15, serving size 1



# No-Bake Peanut Butter Crunch B

The Supplemental Nutrition Assistance Program (SNAP) provides nutrition assistance to people with low income. It can help you buy nutritious food for a better diet. To find out more, contact 1-800-352-8401. This institution is an equal opportunity provider and employer. This material was funded by

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