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Peanut-Butter Granola Balls

These work well as after-school snacks.



Yields: 24

Nutritional Information (per serving)

Calories	--
Total Fat	--
Saturated Fat	--
Cholesterol	--
Sodium	--
Total Carbohydrate	--
Dietary Fiber	--
Sugars	--
Protein	--
Calcium	--

Ingredients

- 1/3 cup(s) honey
- 1/4 cup(s) natural peanut butter
- 2 tablespoon(s) unsalted butter
- 1 cup(s) crisp rice cereal
- 1 cup(s) old-fashioned rolled oats
- 1/4 cup(s) dried fruit

Directions

1. In a small saucepan over medium flame, heat honey, peanut butter, and butter. Stir until loosened and smooth, 1 to 2 minutes. Remove from heat; stir in cereal, oats, and dried fruit.
2. Drop mixture by the tablespoon into mini paper cupcake or candy liners. Place on a rimmed baking sheet, and refrigerate until set, about 15 minutes. To store, refrigerate in an airtight container up to 1 week.

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