Peanut Butter Bites

- Simple, delicious and filling snack!
- Peanut butter is a good source of plant based fats that are better for your body than animal fats. Easy to swap other nut-butter in place of peanut butter if needed.
- Easy enough for kids to make on their own.
- Try different types of fruit: dried cranberries, cherries, raisins, fresh blueberries or substitute the fruit with chocolate chips or add both!
- Use oats or other whole grain cereal.
- Refrigerate for 3 weeks or freeze for 6
 months. If using fresh fruit, they will only last 1
 week in the refrigerator and will not freeze well.

Nutrition Facts 10 servings per container Serving size 2 balls **Amount Per Serving Calories** % Daily Value⁴ Total Fat 11g 14% Saturated Fat 1.5q 8% Trans Fat 0q Cholesterol 0ma 0% Sodium 75ma 3% **Total Carbohydrate 25g** 9% Dietary Fiber 3g 11% Total Sugars 13g Includes 0g Added Sugars 0% **Protein** 7g 14% Vitamin D 0mcg 0% Calcium 1.3mg 0% Iron 0.918ma 6% 0% Potassium 0mg

^{*}The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Peanut Butter Balls

Servings: 10 Prep Time: 15 minutes Chill Time: 15 mins



Ingredients:

- 13/4 c plain oats or 2 c cheerios cereal
- 3/4 c peanut butter
- 1/3 c honey or maple syrup
- 1/3 c dried fruit, dark chocolate chips or nuts or even fresh blueberries

Optional:

- 1 Tablespoon Cocoa powder
- 1/2 teaspoon cinnamon

Directions:

- Add peanut butter and honey or maple syrup to a microwave safe bowl. Heat for 30 seconds. Mix. The heat makes it easy to mix together.
- 2. **Mix** oats or cereal and dried fruit into the peanut butter mixture in batches, **stirring** between each one. **Mix** until everything is coated and there are no dry parts.
- 3. **If using oats**: Use a 1 Tablespoon measuring spoon to scoop 20 servings of the mix. Roll each scoop in your hands to make a ball.
- 4. **If using cereal**: Spread the mixture evenly in a 8x8 dish.
- 5. Refrigerate for 30 minutes and serve.

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