

QUICK ENERGY PICKUPS

3-4 graham crackers
1/2 cup powdered sugar
1/2 cup crunchy peanut butter
1/2 cup semisweet chocolate chips
1/4 cup instant nonfat dry milk
2 tablespoons water

1. Crush graham crackers with your fingers onto waxed paper.
2. Mix remaining ingredients thoroughly in bowl.
3. Shape teaspoonfuls of the mixture into 1-inch balls. Roll the balls in the graham cracker crumbs until coated.
4. Arrange the coated balls on ungreased cookie sheet and refrigerate about 20 minutes or until firm.

NOTE: In place of the graham crackers, you can use 1/4 cup prepared graham cracker crumbs or 1/3 cup flaked coconut.

Elementary School,
Summer School
cooking class