

## PEANUT BUTTER BALLS

### INGREDIENTS:

1 cup peanut butter (creamy or crunchy)  
1/2 cup nonfat dry milk powder  
1/2 cup raisins  
1/4 cup honey  
3-4 Graham crackers or 1 cup of graham cracker crumbs

### DIRECTIONS:

To make cracker crumbs: Put 3 or 4 graham crackers in a zip-lock bag and hit them with a wooden rolling pin or meat mallet several times until you have cracker crumbs. Pour the cracker crumbs into the medium bowl and set aside.

Add the powdered milk, peanut butter, honey and raisins to the large mixing bowl and stir until all the ingredients are uniformly incorporated.

Use the spatula to divide the dough into 4 parts.

Working with 1 part at a time and covering the remaining dough, divide that part into 12 equal pieces. Place the pieces on a plate.

Roll each piece between the palms of your hands to create a ball. Place the ball in the bowl; of cracker crumbs and roll it around, pressing gently until all sides are coated.

Place the graham cracker covered peanut butter ball on a jelly roll pan. Repeat with the remaining 11 pieces, and then repeat with the other 3 sections of dough until you have 48 peanut butter balls.

Cover the balls with plastic wrap and refrigerate until you are ready to serve.