



HALLOWEEN HONEY CRISPIES

(Courtesy of the National Honey Board)

INGREDIENTS:

1/2 cup powdered sugar
1/2 cup Dutch Gold Wild Flower honey
1/2 cup peanut butter
1-1/2 cups crispy rice cereal
1/2 cup raisins
1/2 cup Halloween sprinkles

DIRECTIONS:

Place a sheet of waxed paper on a cookie sheet so cookies won't stick. Combine powdered sugar, Dutch Gold Wild Flower honey and peanut butter in a medium bowl. Stir until mixed well. Stir in cereal and raisins. Using hands, shape mixture into 1" balls. Roll balls in Halloween sprinkles and place on cookie sheet.

Recipes courtesy of DUTCH GOLD HONEY, INC.
Purchase Dutch Gold Honey at www.dutchgoldhoney.com

Refrigerate for 1 hour. Cookies should feel firm when touched. Serve right away or place in tightly covered container and store in refrigerator.

Makes about 30 cookies

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