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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.

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.