Yield: 1 log (10 pieces)
*1 recipe will make 12-20 “taste” servings

Ingredients:
- \( \frac{1}{4} \) cup plain cornflake cereal
- \( \frac{1}{3} \) cup nonfat powdered milk
- 1 tablespoon pancake syrup
- 6 tablespoons peanut butter
- Wax paper
- Optional: \( \frac{1}{2} \) teaspoon vanilla extract
- 2 tablespoons raisins

Directions:
1. In medium bowl, MIX cereal, powdered milk, and pancake syrup.
2. ADD peanut butter to the cereal mixture.
4. MIX well.
5. Place mixture on waxed paper 13” X 15” long.
6. ROLL into log with waxed paper and refrigerate.
7. When ready to serve, SLICE into 2 inch pieces.

Variations:
Other cereals may be used.
Graham crackers may be used instead of cereal.
Peanut butter may be creamy or chunky.
For persons over 2 years of age, honey may be used instead of pancake syrup.
Equipment

- Cutting board
- Knife
- Measuring cups
- Measuring spoons
- Mixing bowl (medium)
- Mixing spoon
- Napkins
- Wax paper

*Always practice safe food handling techniques. Refer to Food Safety section.*