PEANUT BUTTER LOG

Yield: 1 log (20 pieces)

Ingredients:
- ½ cup plain cornflake cereal
- ⅔ cup nonfat powdered milk
- 2 tablespoons pancake syrup
- ¾ cup peanut butter
- Wax paper
- Optional: 1 teaspoon vanilla extract
- ¼ cup 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 sheet 13”x15” 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 children over 2 years of age, honey can be used instead of pancake syrup.

ALWAYS PRACTICE SAFE FOOD HANDLING TECHNIQUES.