Unbaked Peanut Butter Cookies

You Need:

- sugar
- corn syrup
- peanut butter
- Special K cereal
- liquid measuring cup
- 1/4 cup dry measuring cup
- 1/2 cup dry measuring cup
- 1/2 cup dry measuring cup
- metal spatula
- wooden spoon
- saucepan
- 2 spoons
- wax paper
- stove

1. Measure 1/4 cup sugar and 1/4 cup corn syrup. Put in saucepan.
2. Put saucepan on stove. Turn to medium heat.

Bring to BOIL stirring constantly. Boil 1 minute. Remove from heat. Turn stove OFF.

3. Measure 1/2 cup peanut butter. Add to saucepan. Stir together well.

4. Measure 1 cup Special K cereal. Pour in to saucepan. Stir together well until well mixed.

5. Drop from a teaspoon onto wax paper to cool.
UNBAKED PEANUT BUTTER COOKIES

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1/2 cup sugar
1/4 cup corn syrup
1/2 cup peanut butter
1 cup Special K cereal
1 cup liquid measuring cup
1/4 cup dry measuring cup
1/2 cup dry measuring cup

metal spatula
wooden spoon
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2 spoons
wax paper
stove

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2. Put saucepan on stove. Turn heat to MEDIUM. Bring to a BOIL stirring constantly. Boil 1 minute. Remove from heat. Turn stove OFF.

3. Measure 1/2 cup peanut butter. Add to saucepan. Stir together well.


5. Drop from a teaspoon onto wax paper to cool.