

Unbaked Peanut Butter Cookies

You Need:



sugar



corn syrup



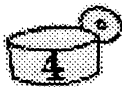
peanut butter



Special K
cereal



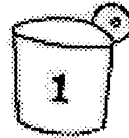
liquid
measuring cup



1/4 cup dry
measuring cup



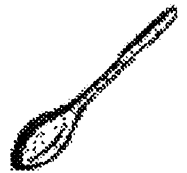
1/2 cup dry
measuring cup



1/2 cup dry
measuring cup



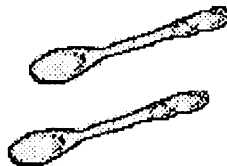
metal spatula



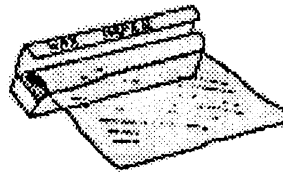
wooden spoon



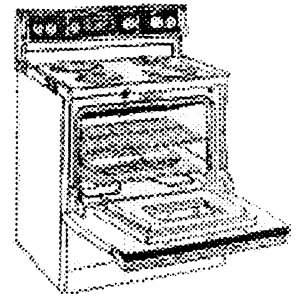
saucepan



2 spoons

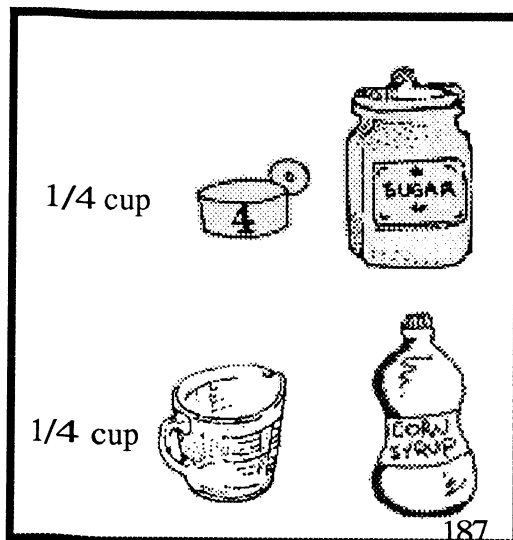


wax paper



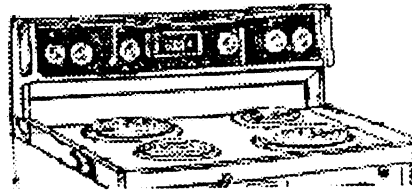
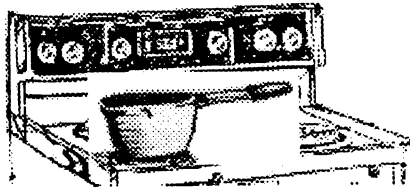
stove

1.



Measure 1/4 cup sugar and 1/4 cup corn syrup. Put in saucepan.

2.



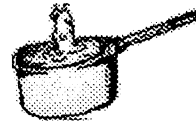
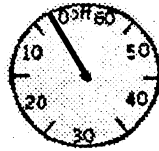
MEDIUM



Put saucepan on stove. Turn to medium heat.



1 minute

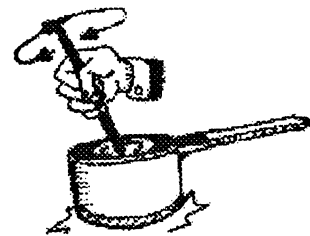
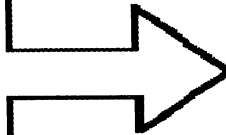
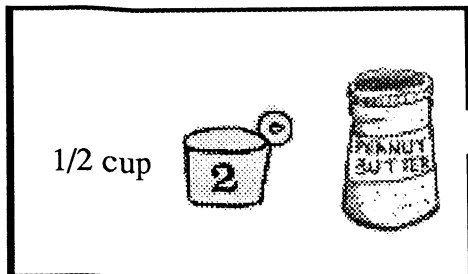


OFF



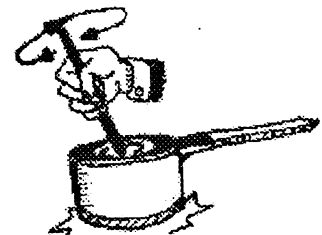
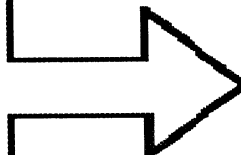
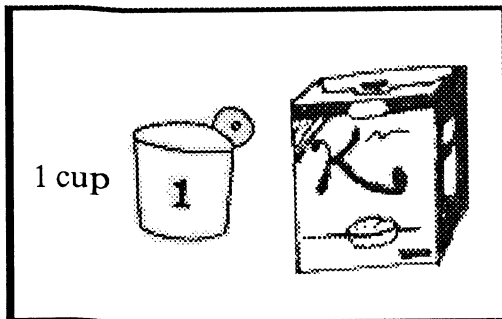
Bring to BOIL stirring constantly. Boil 1 minute.
Remove from heat. Turn stove OFF.

3.



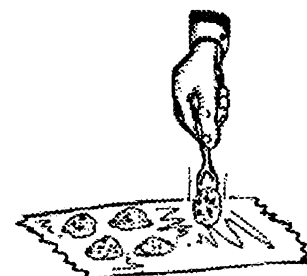
Measure 1/2 cup peanut butter. Add to saucepan. Stir together well.

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

You Need:

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

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 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.
4. Measure 1 cup Special K Cereal. Pour into saucepan. Stir together until well mixed.
5. Drop from a teaspoon onto wax paper to cool.