
















# Recipe for: Rice Krispie Balls!

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## Grocery List

-  3 tablespoons vegetable oil
-  1 cup honey
-  2 eggs
-  1 pound dried cranberries
-  1 cup sliced almonds
-  1 teaspoon vanilla
-  3 cups rice krispies
-  Flake coconut

## Inventory:






-  Skillet
-  Wooden Spoon
-  Wax Paper
-  Measuring Spoons
-  Measuring Cup
-  Scale

 = **Adult needs to help!**

 = **Kitcheneer approved activity!**

Makes 12 servings.

## Cooking Directions:

-  Stir oil, honey, eggs and dried cranberries together in a large bowl
-  Once mixed place in a skillet over low heat.
-  Cook 20 minutes, stir constantly, and then take remove from stove.
-  Stir in vanilla, sliced almonds and rice krispies.
-  Shape into balls and roll in coconut on wax paper.

*where kids rule the kitchen!*