

With the school year winding down and summer activities ramping up, time seems to be the focus. For some, it is about what to do with little hands to keep them busy and productive, and others, it might be keeping homemade food in their hands while they are heading out the door.

This week our focus is on homemade snacks that even the littles can help with, and the older kids will enjoy!

No-Bake Peanut Butter Oatmeal Bars

Prep: 5 min.

Cook: 5 min.

Servings: 9

1 C. creamy peanut butter
3/4 C. honey
3 C. old-fashioned oats

In a small saucepan, combine peanut butter and honey. Cook and stir over medium-low heat until melted and blended. Remove from heat; stir in oats. Spread into a greased 9-in. square pan; press lightly. Cool to room temperature; cover and chill for 1 hour.

Princess Toast

Prep: 10 min.

Servings: 6

6 slices white bread, toasted
6 T. seedless strawberry jam
1-1/2 C. buttercream frosting
6 T. sprinkles
6 tsp. silver or gold edible glitter

Spread jam over toast. Top with buttercream, sprinkles and edible glitter. Leave toasts whole or cut into shapes.

No-Bake Cereal Bars

Prep: 20 min.

Servings: 10 doz.

2 C. sugar
2 C. corn syrup
1 jar (40 oz.) chunky peanut butter
6 C. Cheerios® oat cereal
6 C. Chex® crisp rice cereal

In a large saucepan, cook and stir sugar and corn syrup until the sugar is dissolved. Remove from the heat. Add peanut butter; mix well. Stir in cereals. Spread quickly into two lightly greased 15x10x1-in. pans. Cut into bars while warm.

PB&J Bites

Prep: 20 min.

Servings: 1 doz.

1-1/2 C. quick-cooking oats, divided
1 C. creamy peanut butter
1/2 C. confectioners' sugar
6 tsp. favorite jam

Combine 1 C. oats, peanut butter and confectioners' sugar until well blended. Shape dough into 1-1/4-in. balls; flatten into 1/4-in.-thick circles. Place 1/2 tsp. of jam in center of 1 circle; wrap dough around jam. Pinch edges to seal; shape into ball. Repeat with remaining jam and dough. Roll balls in remaining oats. Refrigerate 30 min. on a parchment-lined baking sheet. Transfer to an airtight container; store in the refrigerator.

White Chocolate Cereal Bars

Prep: 15 min.

Servings: 3 doz.

4 C. miniature marshmallows
8 oz. white baking chips (about 1-1/3 C.)
1/4 C. butter, cubed
6 C. crisp rice cereal

In a Dutch oven, combine marshmallows, baking chips and butter. Cook and stir over medium-low heat until melted. Remove from heat. Add cereal; stir to coat. Transfer to a greased 13x9-in. pan; gently press mixture evenly into pan. Cut into bars.

Yummy Cracker Snacks

*Prep: 1 hr.
Servings: 4 doz.*

96 Ritz® crackers
1 C. creamy peanut butter
1 C. marshmallow creme
2 lbs. milk chocolate candy coating, melted
Sprinkles, optional

Spread half of the crackers with peanut butter. Spread remaining crackers with marshmallow creme; place creme side down over peanut butter crackers, forming a sandwich. Place on waxed paper-lined pans; freeze for 15 min. or until firm.

Dip sandwiches in melted candy coating, allowing excess to drip off. If desired, drizzle with additional candy coating and decorate with sprinkles. Store in an airtight container.

S'mores No-Bake Cookies

*Prep: 15 min.
Servings: 2-1/2 doz.*

1-2/3 C. milk chocolate chips
2 T. canola oil
3 C. Golden Grahams®
2 C. miniature marshmallows

In a large microwave-safe bowl, microwave chocolate chips and oil, uncovered, at 50% power until chocolate is melted, stirring every 30 seconds, 1 to 1-1/2 min. Stir in cereal until blended; fold in marshmallows. Drop by rounded tablespoonfuls onto waxed paper-lined baking sheets. Refrigerate until firm, about 15 min.

Raspberry Coconut Balls

*Prep: 30 min.
Servings: 4 doz.*

1 pkg. (12 oz.) vanilla wafers, crushed
3-1/3 C. sweetened shredded coconut, divided
1 can (14 oz.) sweetened condensed milk
3 tsp. raspberry extract
1 tsp. rum extract
1/4 C. pink sanding sugar

Mix wafer crumbs and 1-1/3 C. coconut. Stir in milk and extracts. In a shallow bowl, combine sugar and remaining 2 C. coconut. Shape dough into 1-in. balls; roll in coconut mixture. Refrigerate in airtight containers.

Quick Icebox Sandwiches

*Prep: 20 min.
Servings: 2 doz.*

1 pkg. (3.4 oz.) instant vanilla pudding mix
2 C. cold 2% milk
2 C. whipped topping
1 C. miniature semisweet chocolate chips
24 whole graham crackers, halved

Mix pudding and milk according to package directions; refrigerate until set. Fold in whipped topping and chocolate chips.

Place 24 graham cracker halves on a baking sheet; top each with about 3 T. filling. Place another graham cracker half on top. Wrap individually in waxed paper; freeze until firm, about 1 hour. Serve sandwiches frozen.

Peanut Butter Granola Pinwheels

*Prep: 10 min.
Servings: 16*

4 T. creamy peanut butter
2 flour tortillas (8 in.)
2 tsp. honey
1/2 C. granola without raisins

Spread peanut butter over each tortilla; drizzle with honey and sprinkle with granola. Roll up; cut into slices.

Chocolate Peanut Treats

*Prep: 20 min.
Servings: 2 doz.*

3/4 C. graham cracker crumbs
1/2 C. butter, melted
2 C. confectioners' sugar
1/2 C. chunky peanut butter
1 C. semisweet chocolate chips

In a bowl, combine cracker crumbs and butter. Stir in sugar and peanut butter. Press into a greased 8-in. square pan.

In a microwave or double boiler, melt the chocolate chips and stir until smooth. Spread over peanut butter layer. Chill 30 min.; cut into squares. Chill until firm, about 30 min. longer. Store in the refrigerator.

Homemade Dunkaroos®

*Prep Time: 30 min.
Total Time: 2 hr.
Servings: 6-8*

Cookies:

3/4 C. all-purpose flour
3/4 C. whole wheat flour
1 tsp. baking powder
1/2 tsp. ground cinnamon
1/4 tsp. kosher salt
1/2 C. unsalted butter, softened
1/2 C. light brown sugar
1 T. honey
1/2 tsp. vanilla extract

Dipping frosting:

1 (7-oz.) jar marshmallow fluff
1/2 C. unsalted butter
1 tsp. vanilla extract
1-1/2 C. powdered sugar
1/2 C. rainbow sprinkles

Cookies: In a medium bowl, whisk together the all-purpose flour, whole wheat flour, baking powder, cinnamon, and salt until combined.

In the bowl of a stand mixer fitted with the paddle attachment, combine the butter, light brown sugar, and honey. Beat on medium speed until light and fluffy, 2 to 3 min. Beat in the vanilla, scraping down the sides of the bowl.

With the mixer on low speed, gradually add the dry ingredients to the butter mixture, mixing just until the dough comes together.

Form the dough into a disk and wrap it in plastic. Refrigerate the dough until firm, 30 min. to 1 hour.

Preheat the oven to 350°F. Line 2 baking sheets with parchment paper.

On a lightly floured surface, roll out the dough until about 1/4-inch thick and cut out as many cookies as you can with 1- to 2-inch animal cookie cutters. Place the cookies on the baking sheets and bake until lightly golden brown, 8 to 10 min. Remove from the oven and let cool for 5 min on the baking sheets, then remove to racks to cool completely.

Dipping frosting: In the bowl of a stand mixer fitted with a paddle attachment, beat the marshmallow fluff and butter over medium speed until smooth. Add the vanilla and beat until well combined. Reduce the speed to low and gradually add the powdered sugar. Increase the speed to medium-high and beat until fluffy, about 1 min. Fold in the sprinkles.

Serve the cookies with a side of frosting for dipping!

Quote of the Week:

“Too often we underestimate the power of a touch, a smile, a kind word, a listening ear, an honest compliment, or the smallest act of caring, all of which have the potential to turn a life around.”

~ Leo Buscaglia