

## **PEANUT BUTTER PORCUPINE BALLS**

In the second grade on Guam, I had a reading textbook titled *The Bluetailed Horse*. In it, there was a simple recipe that we prepared in the classroom. The treat was so memorable that I remembered its simple ingredients. Finally, a few months ago, I recreated the dish. It's the perfect snack when you need a quick burst of energy with staying power. This is a no-cook, no-bake dessert.

Makes about 4 to 5 dozen balls.

### ***INGREDIENTS***

#### **Set 1**

1 ½ c. lightly salted peanuts, chopped then measured

#### **Set 2**

1 2/3 c. Jiff creamy peanut butter

1 ¼ c. powdered sugar

14 oz. can of condensed milk

***Tools: large bowl, small rubber spatula, baking tray, 1-tablespoon measuring spoon***

### ***DIRECTIONS***

1. Pour the peanut butter, powdered sugar, and condensed milk into a large bowl. Use the small spatula to get every drop of milk in the bowl.
2. Use one hand to combine all of the ingredients. It will eventually come together into a soft, non-sticky dough.
3. Portion the dough by using the 1-tablespoon measuring spoon to grab a slightly rounded amount of dough. Remove the dough from the spoon and line on the baking tray.
4. Work quickly to portion the entire batch.
5. Working with one mound of dough at a time, roll into a ball then roll in the chopped peanuts. The dough may seem a tiny bit dry, but it will roll into a ball just fine. Not every surface of each ball should be covered in peanuts...see picture above.
6. Continue until you have rolled all of the mounds.
7. Keep at room temp in a covered container for several days. These also freeze very well. Thaw at room temp the night before you need them.

**Recipe courtesy Paula Quinene of [Paulaq.com](http://Paulaq.com).**