

1 cup natural peanut butter (creamy or chunky)  
4 cups Cheerios  
2 cups all-purpose flour  
3 large eggs  
¼ cup nonfat dry milk  
1 tablespoon molasses  
¼ cup warm water

- 1.** Preheat the oven to 350 degrees.
- 2.** Warm the peanut butter in the microwave for a minute or so, until it's soft enough to mix easily with the other ingredients.
- 3.** Add all the other ingredients to the warm peanut butter, mixing thoroughly. The dough will be stiff and crumbly.
- 4.** Use your hands to spread the dough onto a large greased cookie sheet. If the dough is sticky, grease or flour your fingers. Cover the cookie sheet with a layer no more than two Cheerios thick.
- 5.** Bake for 10 minutes. Take the cookie sheet out of the oven and, with a spatula, turn over the dough, pieces at a time. Put back in the oven for another 5 minutes.
- 6.** Remove from the oven and break the large pieces into bite-size pieces.