



Did You Know?

Monday's name comes from the Latin *dies lunae*, meaning "moon's day."

MOON BALLS

This is the first recipe I ever used in my classroom. And moon balls are still easy and very tasty!

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Ingredients

1 cup raisins, packed
1 cup dry milk
2½ cups graham cracker crumbs
(keep ½ cup separate)
¾ cup honey
1 cup peanut butter (Warning:
Check for peanut or other nut
allergies children might have!)

Equipment

Mixing bowl
Mixing spoon
Measuring cups
Cookie sheet
Wax paper
Gallon-size ziplock plastic bag
Small plates for serving

Directions

- 1 Place wax paper on cookie sheet.
- 2 Mix raisins, dry milk, and 2 cups graham cracker crumbs in a large mixing bowl.
- 3 Add honey and peanut butter. Mix well. Mixing with your hands works best.
- 4 Roll dough into 1-inch balls, and place them on wax paper.
- 5 Place ½ cup graham cracker crumbs in ziplock plastic bag.
- 6 Place one ball at a time in the ziplock plastic bag, and shake to coat the cookie with crumbs. Place it back on the cookie sheet.
- 7 Chill for thirty minutes.
- 8 Place leftovers in a ziplock plastic bag.

Extension

Make a "Moon Book" to illustrate the moon's different phases. Each child can take the book home for an evening to illustrate what the moon looks like. Supply white paper and crayons.

A Book to Read

Papa Please Get the Moon for Me by Eric Carle tells how much Monica wants the moon.

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Yield: Makes 36 cookies. Serving size 2 cookies.

Nutritional information for moon balls: 8 grams fat, 33 grams carbohydrates, 2 grams fiber, 7 grams protein.