

## Apple Oatmeal Balls

### Ingredients:

2 apples  
2 tablespoons lemon juice  
6 cups rolled oats  
1 carrot, shredded  
1/2 cup pecans or walnuts,  
chopped  
2 tablespoons brown sugar,  
packed  
1/4 teaspoon cinnamon  
3/4 cup water  
1/2 cup peanut butter  
3 tablespoons raisins  
2 tablespoons dried cranberries

### Equipment:

Large bowl  
Measuring cups  
Mixing spoon

Number of Servings: 6  
Prep Time: 10 minutes  
Total time: 10 minutes

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### Directions

1. Cut the apples in half and remove the cores. Chop the apples into very small pieces and place in a small bowl. Add the lemon juice and toss to coat the apples.
2. In a large bowl, stir together the oats, shredded carrot, pecans or walnuts, brown sugar, and cinnamon.
3. Add the apples and stir to combine. Add water and mix to moisten.
4. Add peanut butter, and mix in well. If dough will not stick together, add a little more peanut butter.
5. Using damp hands, shape into 1-inch balls. Decorate with raisins and cranberries to make faces.
6. Store in an airtight container in the refrigerator.

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