
Peanut Butter and Honey Crunchies



Ingredients:

- 1/4 Cup honey
- 1 Cup crunchy peanut butter
- 2 Cups chicken broth or water
- 1/3 Cup peanut oil
- 1 Cup rolled oats
- 1 Cup oat bran
- 3 to 4 Cups flour

Directions:

Preheat oven to 350 ° F.

In a large saucepan, combine honey, peanut butter, chicken broth, and peanut oil. Heat, stirring often, until mixture begins to simmer. Remove from heat. Stir in rolled oats and oat bran and let cool until lukewarm -- or cool enough to work with. Gradually blend in oat flour, adding enough to form a stiff dough.

Transfer to a floured surface and knead until smooth. Shape the dough into a ball, and roll to ¼ inch thick. Transfer to ungreased baking sheets, spacing them about 1/4 inch apart. If the dough becomes too crumbly to work with after a few rollings, sprinkle with a little water to bind it together and knead it for 30 seconds or so.

Bake for 30 minutes. Remove from oven and turn over. Bake for an additional 30 minutes, or until golden brown on both sides.

Makes several dozen small treats that keep and freeze well.