

## Peanut Butter Beana Bites



- 5 tablespoons milk or rice milk
- 2 tablespoons peanut butter or other nut butter
- 1 tablespoon honey
- 1 package Yumee Yumee Dreamees mix

**In a small bowl**, combine milk, peanut butter, and honey. Mix well. In a large bowl, stir peanut butter mixture into Yumee Yumee Dreamees mix. Mix until well blended. Form into a ball.

**Using the [Rolling Mix](#) suggestion**, roll dough on a lightly floured surface to 1/4 inch thickness. Cut into small circles or other desired shapes. Scraps may be rerolled.

**Bake** at 425 degrees for 3 to 4 minutes, or until lightly browned. Remove Beana Bites from baking sheet, and cool on a wire rack. To serve, spread peanut butter or jam between two Beana Bites to make a mini-sandwich cookie.