



No-Bake Peanut Butter, Maple, Pecan, & Bourbon Bites

Camine Pappas / Serves 8 / March 2019

INGREDIENTS:

½ C creamy peanut butter
½ C softened salted butter
½ C granulated sugar
2 T real maple syrup
1 T bourbon
½ t kosher salt
1/3 C Old Fashioned Quaker Oats
½ C rough chopped pecans
1 ¼ C all-purpose flour (measure in last bit slowly)
1 ½ C pecan chopped very finely for coating bites



METHOD:

In a stand mixer fitted with the paddle, mix the butter, sugar, and peanut butter until smooth.

About 2 minutes. Add the bourbon, maple syrup, salt, and oats. Mix well. Add the ½ C rough chopped pecans and mix well. Then add the flour about 1/3 C at a time. Mixing well between each. When the dough pulls away from the sides and clumps it is ready. Form into small balls about 1 ¼ inch in diameter. Roll in the finely chopped pecans. Serve. (Freezes well!)

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