

# TRAIL MIX BONNIES

80 servings

Ingredients	Weight	Measure
Margarine, melted	1 lb	.....
Sugar	1 lb 10 ½ oz	4 cups
<b>Eggs, Frozen, Whole</b> , thawed**	8 oz	4 each
<b>*Trail Mix, chopped</b>	1 lb 3 oz	3 ½ cups
Vanilla	.....	4 tsp
Rice Crisps Cereal	6 oz	3 quarts
Coconut, shredded	1 lb 9½ oz	.....

## Directions

1. In a pot or steam kettle, blend the margarine, sugar, eggs, trail mix, and vanilla.
2. Simmer on low heat for 15 minutes.
3. Meanwhile, measure rice crisps cereal into a large mixing bowl.
4. Pour heated mixture over cereal and mix thoroughly.
5. Allow to cool until #40 dipper will hold together to make a ball.
6. Roll balls in coconut with both hands and lay out onto wax-lined sheet trays to cool.

\*Commodities are in **Bold**.

\*\*All thawing time should be in the refrigerator.

**Serving: 1 piece**

**Yield: 80 pieces**

## Special Tip

These can also be made *without* coconut.

## Nutrients per serving

Calories	147	Saturated Fat	2.3g	Iron	.4mg
Protein	1g	Cholesterol	10mg	Calcium	9mg
Carbohydrate	18g	Vitamin C	2mg	Sodium	103mg
Total Fat	7.9g	Vitamin C	2mg	Dietary Fiber	0g

*Recipe provided by John Redd Elementary School, Henry County Public Schools, Collinsville, Virginia.  
This recipe has not been standardized by USDA.*