

# EASY | RECIPE

## Almond Butter Fruit Clusters

These no-bake party treats are gluten free.

- 6 tbsp **almond butter**
- 2 tbsp **honey**
- $\frac{3}{4}$  cup **dried pineapple**, diced
- $\frac{1}{4}$  tsp **salt**
- 2 cups **brown rice crispy cereal**, gluten free
- 1 cup **shredded coconut**
- $\frac{3}{4}$  cup **dried cranberries**



1. Combine almond butter and honey in a large nonstick saucepan. Cook and stir over low heat 2 minutes; add pineapple and salt and continue cooking 2-3 minutes. Allow to cool 10 minutes.
2. Gently fold in remaining ingredients. When cool enough, form 1½-inch balls and place on wax paper-lined baking sheet. Chill in refrigerator. These treats will keep covered in the fridge for 1-2 weeks.

### MAKES ABOUT 40 COOKIES. Per cookie:

48 calories | .6g protein | 2g total fat | .9g sat fat | .8g mono fat | .3g poly fat  
| 0.0mg cholesterol | 7.3g carbohydrate | 4.9g sugar | .6g fiber | 22mg sodium