

**By Ashleigh Noyes**

*Tribune Staff*

'With the start and stop of beginning harvest, things get crazy at our house. Schedules are ever changing, so plans are rarely made for meals and such. When I was a small girl I remember going to the fields with my Grandma Irma with a trunk full of hot food for the guys hard at work. Those were the days when I was a very picky eater and would make a grilled cheese sandwich in the window of her car. Between the sun and the heater the cheese would always slightly melt! Now, however, things have changed. My husband helps the Cornelius side of my family during harvest and he loves working with my Uncle David. More than that, he loves Miss Robin's meals and snacks. Each day after he helps harvest he comes home and raves about what he had for snacks and meals. I even offer to pack him snacks and he declines saying, "Robin always has something good!"

So now my goal is not only to be as good a cook as my Grandma Irma, but as my Aunt Robin as well! I have a long way to go, but hey, I am only 26!

## **PB & Apple snacks**

1/3 cup chunky peanut butter  
3/4 cup vegetable oil spread  
2 teaspoon honey  
1 cup rice cereal crushed lightly  
1 cup bran flakes crushed lightly  
1/3 cup finely chopped dried apples  
2 tablespoons finely chopped peanuts  
1/8 teaspoon apple pie spice  
2 oz. white baking chocolate  
1/4 teaspoon shortening

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Line cookie sheet with waxed paper. In a medium saucepan, combine peanut butter, vegetable oil spread and honey. Whisk constantly until nearly smooth, then, stir in cereals, dried apples, peanuts and apple spice. Mix well.

Using slightly dampened hands, shape into small round balls. Let stand on cookie sheet about 15 minutes until firm.

Meanwhile, in a small saucepan combine white chocolate and shortening. Stir frequently over low heat until melted. Drizzle over snacks and let stand 15 minutes.