



# FROM THE BEE-NUTTY SHOP IN JUNE BERRY SQUARE

This recipe is from Book Four:

## Weird Word Day

By Jen Jellyfish, M.M.

Illustrated by Kurt Keller & Traci Van Wagoner

### Bee-Nutty Snacks Base Recipe

Created and tested in Grandmop's shop.



There are **7** yuummy, protein-packed, NO BAKE, Bee-Nutty Snack varieties. Each begins with this base recipe. Use the guide below to then create each variety.

#### You'll need:

- 1/3 cup honey
- 1 tsp. vanilla extract
- 1/2 cup of your preferred nut or seed butter: peanut butter, almond butter, cashew butter, hazelnut butter, sunflower seed butter . . .
- 1 cup dry, old-fashioned oatmeal
- 1/4 cup add-in per the Bee-Nutty Snack variety you wish to make
- 1/2 cup coating per the Bee-Nutty Snack variety you wish to make

Refrigerate remaining balls in a lidded container. YUUM!

#### Directions:

1. In a mixing bowl, add honey and vanilla extract. Stir until well-blended.
2. Add your preferred nut or seed butter. Stir until well-blended.
3. Add dry oatmeal. Stir until well-blended.
4. Add the add-ins per the Bee-Nutty Snack variety you wish to make. Stir until very well-blended. The base will be very thick.
5. Cover and refrigerate for at least 1/2 hour to more easily shape into balls.
6. For all snacks—except Frisbee and Zombee—shape into 1" balls.
7. Roll balls in the coating per the Bee-Nutty Snack variety you wish to make.

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### Bee-Nutty Snack Varieties Guide



- **Beebee** — into base recipe add 1/4 cup flavored "mini" baking chips/morsels, such as chocolate chip varieties, butterscotch, peanut butter, cinnamon . . . Mix well. Refrigerate for 30 minutes, then shape into 1" balls. Roll balls in crushed granola mix. YUUM!
- **\*Freebee** — **NUT-FREE** snack; make base recipe with a sunflower seed butter that you know is safe for you. (Check with your doctor.) Choose any add-ins safe for you. Mix well. Refrigerate for 30 minutes, then shape into 1" balls. Roll balls in a coating that is safe for you. WHEEE, NUT FREE!
- **Frisbee** — spread room-temperature base recipe onto round butter-flavored rice or corn crisps which creates a yummy Frisbee disk shape. Top with three almond slices and munch away! BEE-U-TI-FUL!



Beebee



Freebee



Frisbee

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- **Honeybee** — into base recipe add 1/4 cup finely crushed Honey Nut Corn or Rice Chex cereal. Crushed Chex looks like little honeycomb pieces! Mix well. Refrigerate for 30 minutes, then shape into 1" balls. Roll balls in the same crushed cereal. *YUUM!*
- **Wannabee** — for those who “wannabee” the creator. Choose any add-in from any Bee-Nutty variety or any other fun add-in you'd like to experiment with and *DEGUST!*
- **Zombee** is created two different ways, listed below. Try them both! Each one dresses up like a “zombie.” Because they're super sweet, Dahlya recommends reserving Zombee snacks for special occasions, like her birthday and yours!

**Zombee 1** — into base recipe add 1/4 cup mini marshmallows or white mini morsels. Mix well. Refrigerate for 30 minutes then, shape into 1" balls. Roll balls in powdered (confectioner's) sugar.

**Zombee 2** — into base recipe add 1/4 cup coconut flakes. Mix well. Refrigerate for 30 minutes, then shape into 1" balls. Roll balls in coconut flakes.



Honeybee



Wannabee



Zombee



Zombee



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The Bee-Nutty Shop of Juneberry Square is from Booker T. Bear's adventurous read-to-me series, Let's GO! co-featuring Booker's best friend, Dahlya Dragonfly:



**The Adventures Begin**

**A Hap-hap-py Day**

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