

## Eating Raw Cookie Dough

**Making cookies is fun. Mixing and measuring, stirring and tasting the dough. . .**

**whoa there!** Did you know that sometimes it's not safe to eat cookie dough before it is cooked? If your cookie dough has eggs in it, it can make you sick if you lick the bowl or spoon. Salmonella can grow in raw eggs and contaminate your cookie dough. Baking those cookies kills salmonella, so it is safe to eat the cookies that have been baked.

**Here's a recipe for safe cookie dough to eat that tastes great and has no egg in it!**

### **Peanut Butter Balls**

You will need:

- 1/2 cup peanut butter
  - 3 1/2 tablespoons powdered dry milk
  - A bit of honey
  - Spoon and bowl for mixing
  - Cookie sheet covered with waxed paper
1. Wash your hands before you begin.
  2. Mix the ingredients with a spoon.
  3. Roll into balls. Put on the cookie sheet. Keep in the refrigerator

**If you like to eat raw cookie dough, this recipe is for you--and it's safe!**