

Dried Fruit Bites

Makes 25 servings

POINTS® value | 1 per serving

Ingredients

- 18 dried California apricot halves, diced
- 11 pitted prunes, diced
- 2 dried figs, stemmed and diced
- 1 cup golden raisins
- 3/4 cup dried cranberries
- 1/2 cup dried pitted dates, diced
- 2 tsp vanilla extract
- 1/2 tsp ground cinnamon
- 1 3/4 cups crispy rice cereal

Instructions

1. Place all ingredients, except cereal, in a food processor. Pulse until well chopped and blended, until the mixture begins to form into its own mound (but not until it's a puree), less than 1 minute.
2. Transfer the mixture to a bowl; add 3/4 cup cereal. Stir with a wooden spoon until the cereal is evenly distributed in the mixture.
3. Crush the remaining 1 cup cereal with your cleaned, dried hands to a fairly fine powder (or you can seal the cereal in a zip-top bag and crush it with a rolling pin or a can.) Place crushed cereal in a shallow bowl.
4. Roll fruit mixture into 50 balls, about 1 heaping teaspoon each, dropping each into the crushed cereal and rolling until well-coated.

- Serving size: 2 balls.