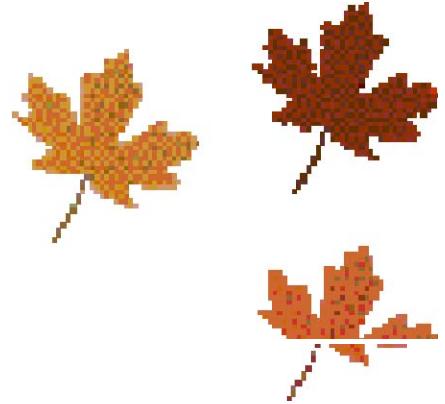


Buttery Date Balls

1 cup Nucoa margarine
1 1/2 cups sugar
2 cups finely cut dates
2 tbsp Mocha Mix or water
1 tsp salt
2 tsp egg replacer in 4 tbsp water
6 cups oven toasted Puffed Rice
2 tsp vanilla
1 cup powdered sugar



In a heavy 3-quart saucepan, melt margarine over low heat. Add sugar and dates, continue cooking until mixture boils, stirring frequently. Remove from heat. To avoid lumps, stir constantly while adding Mocha Mix or water and egg replacer, and salt. Return to heat, boil 2 minutes, stirring constantly. Remove from heat. Stir in vanilla and cereal. Mix well. Chill completely, about 1.5 to 2 hours or until mixture can be shaped into 1 inch balls. Roll in powdered sugar, place on wax paper.

Per recipe: 510 mg phe
Per cookie: 7 mg phe



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