

Environmental News & Notes

Save Energy With No-Bake S'Mores Bars

(NAPSA)—Going green at home begins with simple steps such as recycling and lowering energy costs. One easy way to cut costs is turning off the oven, a welcome relief when the weather turns warm.

According to Sun-Maid Growers of California, a 1,000-member cooperative that produces dried fruits, raisins have been made with solar energy for centuries, by simply drying in the sun.

Raisin growers produce natural raisins from just grapes and sunshine. The use of sun drying over 90 percent of California raisins, as opposed to the 6 trillion Btu of natural gas it would take to use dryers, is significant energy savings and good for the environment.

So this year, turn off the oven and make up some no-bake s'mores bars with raisins for a nutritious and energy-saving treat. These bars are perfect for picnics, backyard gatherings and snacking.

No-Bake S'mores Bars

- 1 cup (6 oz.) milk chocolate or semisweet chocolate chips**
- 2 tablespoons nut butter (peanut, almond or cashew)**
- 1½ cups Sun-Maid Natural Raisins or Golden Raisins**



These delicious no-bake s'mores bars use tasty sun-dried raisins. It's a nutritious and energy-saving treat.

**OR one package (7 oz.)
Sun-Maid Fruit Bits**

- 1½ cups minimarshmallows**
- 3 graham crackers (rectangles), coarsely broken**

Combine chocolate chips and nut butter in a large microwave-safe bowl. Heat on medium power 2-3 minutes; stir until chocolate is melted.

Stir dried fruit, marshmallows and graham crackers into chocolate mixture just until evenly coated. Press evenly into an 8 x 8-inch pan. Let stand until firm, about 30 minutes. Cut into squares. Makes 16 bars.