

10-Minute Peanut Bars

Prep and Cook Time: 10 minutes

Ingredients:

- 1 cup raw or roasted peanuts
- 1 TBS minced fresh ginger
- 2 TBS sesame seeds
- 1 cup raisins
- 2 TBS honey

Directions:

1. Grind all ingredients, except for the honey, in a food processor until fairly fine but still having some texture (you don't want it to have the consistency of peanut butter).
2. Add honey and process just long enough for it to blend in.
3. Press into a square about 3/4-inch thick on a plate or square pan and refrigerate for about an hour or more.
4. Cut into 2-inch squares.

Makes 8-12 bars