



### Sun-Maid® Pure Milk Chocolate Raisins Fireball Cookies

- 1 stick of unsalted real butter
- 1 cup of whole milk
- 2 cups of white chocolate morsels
- 1 teaspoon of pure vanilla
- 1 teaspoon of cayenne (or more for more heat)
- 3 cups of quick cooking oats
- 3/4 cup pure milk chocolate raisins
- 3/4 cup of toasted chopped pistachios
- 1 1/2 cups of finely chopped pretzels
- 2 Tablespoons of sea salt

1. Chop pistachios into small pieces and toast them in a toaster oven or skillet till golden brown and set aside.
2. In a medium saucepan bring the butter, milk and white chocolate to a boil. Add the vanilla and cayenne and stir thoroughly. Turn off the heat and stir in the oats and then the nuts and keep stirring while on the warm burner for a few minutes.
3. Let the mixture cool for 30 minutes off to the side to set up then fold the raisins into the mixture.
4. Cut a piece of wax paper to fit the size of a cookie sheet.
5. On another cookie sheet spread the pretzel and salt around to dredge the cookie balls later.
6. Use poly gloves to roll the cookie mixture into balls the size of golf balls. Roll the balls in the pretzel salt dredge to coat them all around and place them on the wax paper cookie sheet.
7. Let the cookies set in the refrigerator then serve.



Recipe: Kevin Towle from Gonic, NH