



Make Moon Cookies

Does not require baking!

Measure the following ingredients into a big, big bowl:

- 1/2 cup wheat germ
- 1-1/2 cups peanut butter
(Allergen note: Nut-free butters, such as sunflower seed butter, can be used instead)
- 1-1/2 cups honey
- 3 cups dried milk
- 3/4 cup graham cracker crumbs
- 1/2 cup powdered sugar
- For dipping: 1 cup powdered sugar



1. Mix the first six ingredients together with a wooden spoon. Then use your hands to shape the dough into small round balls or moons. You can shape crescent moons too.
2. Roll each moon in powdered sugar. They are ready to eat!
3. If there are any left over, keep them in a covered bowl in the refrigerator.
4. Makes about 5 dozen moons.

Hint: If you wet your hands, it will be easier to work with the dough.

Moon Fun Facts!

- Scientists think the Moon formed when a Mars-sized object crashed into the young Earth.
- When the Moon formed, it was much closer to Earth. It must have looked enormous in the sky!
- The Moon is getting about 1-1/2 inch farther away from Earth every year.
- The Moon is bright because it reflects sunlight.
- There is no air on the Moon. The Apollo astronauts had to bring their own.
- The Moon's gravity is only about one-sixth as strong as Earth's. When Apollo astronaut Alan Shepard hit a golf ball on the Moon in 1971, it probably landed over two miles away!

Find this activity online by visiting NASA's Space Place website: <http://spaceplace.nasa.gov/moon-cookies>.

Find more fun activities at <http://spaceplace.nasa.gov/menu/do>.