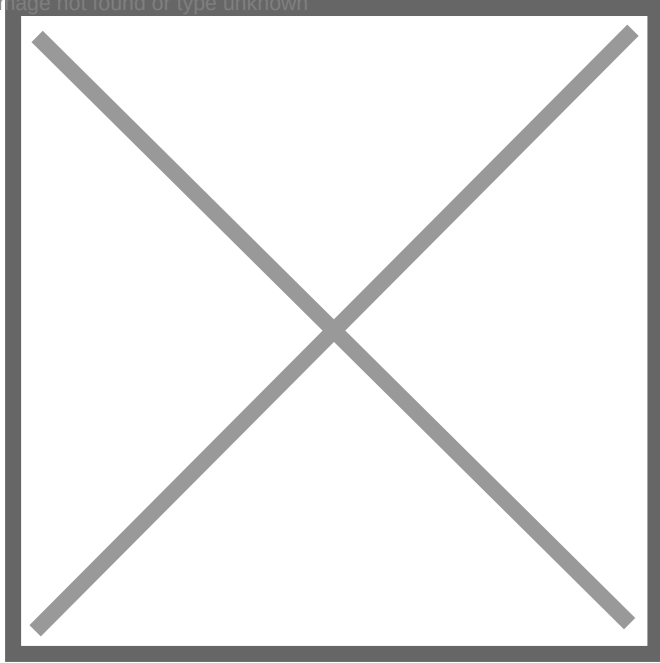




Salted Peanut Cereal Cookies

Savannah · 29/09/2024

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Prep Time

5 mins

Difficult

Medium

Servings

35 mins

Description

Unique twist on salted peanut cookies with cornflakes and oatmeal in the dough

Ingredients

— - 2 cups all-purpose flour - 1 teaspoon baking soda - 1 teaspoon baking powder - 1 cup white sugar - 1 cup brown sugar - 1 cup shortening - 2 large eggs - 2 cups rolled oats - 1 cup cornflakes cereal - 1 cup Spanish peanuts

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Sift flour
2. baking soda
3. and baking powder together in a medium bowl. Cream white sugar
4. brown sugar
5. shortening
6. and eggs together in a large bowl with an electric mixer until smooth. Gradually add flour mixture to the wet ingredients
7. mixing it in on low speed until combined. Mix in oats
8. cornflakes
9. and peanuts by hand. Drop tablespoonfuls of dough 2 inches apart onto ungreased cookie sheets; flatten each cookie with the bottom of a glass. Bake in the preheated oven until edges are golden
10. 12 to 15 minutes. Cool on the baking sheet for 1 to 2 minutes before removing to a wire rack to cool completely. Cook's Note: You can use crispy rice cereal instead of cornflakes
11. if preferred.