THE J.M. SMUCKER Co

Cookie Crunchies

Prep Time	Cook Time	Serves	Difficulty
20 mins	15 mins	72	N/A

Ingredients

- 3 1/2 cups (875 mL) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 cup (250 mL) butter
- 1 cup (250 mL) sugar
- 1 cup (250 mL) brown sugar, packed
- 1 egg
- 1 cup (250 mL) Canola Oil
- 1 tsp (5 mL) vanilla
- 1 cup (250 mL) **Robin Hood®** Oats
- 1 cup (250 mL) crisp rice cereal
- 1 cup (250 mL) corn flake cereal, slightly crushed
- 1/2 cup (125 mL) flaked coconut
- 1/2 cup (125 mL) chopped pecans or almonds

Directions

Step 1:

Combine flour, baking soda and salt. Beat butter, sugars and egg together on medium speed of electric mixer until light and creamy. Stir in oil and vanilla. ADD dry ingredients, mixing until smooth. Stir in remaining ingredients. Mix well. Drop dough by spoonfuls onto ungreased baking sheets.

Step 2:

Bake at 325°F (160°C) for 12-15 minutes or until light golden. Cool 5 minutes, then remove to rack and cool completely.

Images

