

Use-Up-The-Cereal Cookies

Yield: 18 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-raisins-chinese-noodles-corn-flakes>

Ingredients:

- 1 3/4 cups all-purpose flour unbleached
- 1 teaspoon baking soda
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 cup unsalted butter room temperature
- 1 cup sugar
- 1 cup light brown sugar firmly packed
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup sweetened shredded coconut
- 1 cup old-fashioned rolled oats
- 2 cups cornflakes crushed, or a combination of any leftover unsugared cereals you have like Rice Krispies, Special K, Mini-Wheats, etc...
- 2 cups semisweet chocolate chips or dark
- 1 cup chopped nuts optional--I didn't use this time
- 1 cup raisins or craisins, optional--I didn't use this time

Nutrition:

1. Calories: 450 calories
2. Carbohydrate: 58 grams
3. Cholesterol: 50 milligrams
4. Fat: 24 grams
5. Fiber: 4 grams
6. Protein: 6 grams
7. SaturatedFat: 13 grams
8. Sodium: 170 milligrams
9. Sugar: 38 grams

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