



## CRISPY CHIP COOKIES

SUBMITTED BY: Beth Wilson, GSN Supervisor - Guest Services

This recipe is good twist on a regular chocolate chip cookie, the rice crispies add a great texture to the cookies and the pieces of crispy crunch candy bar add a little nutty flavor, this is my families favorite cookie, and you can use your favorite candy bar instead, SKOR also tastes great as a substitute.

### INGREDIENTS:

4 cups rice krispy cereal  
4 "crispy crunch" candy bars  
2 cups flour  
1 tsp baking powder  
1 tsp baking soda  
1/4 tsp salt  
1 cup softened butter  
1 cup granulated sugar  
1 cup packed brown sugar  
2 eggs  
1 tsp vanilla  
1 pkg chocolate chips  
1-1/2 cups chopped pecans

### DIRECTIONS:

1. Preheat oven to 375, and line cookie sheets with parchment paper or leave ungreased.
2. Process the cereal in a blender/food processor until pulverized and add 2 of the chocolate bars and also pulverize until all completely ground. Add flour, baking powder, baking soda and salt, until well blended.
3. Cream butter and sugars in a large bowl, add eggs and beat until light and fluffy, add vanilla and blend.
4. Add flour mixture and blend until smooth.
5. Add choc chips, cut up 2 remaining chocolate bars into small pieces and add to mixture and also the nuts.
6. Shape dough into walnut size balls and place 2 inches apart on cookie sheet.
7. Bake 10-12 minutes or until firm in center, remove to wire racks to cool and enjoy
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