



Always baked from scratch with a lot of love.

Crispy Chocolate Chip Crunch Oatmeal Cookies



I am always looking for new cookie recipes. I love cookies. There probably isn't one I wouldn't try. And I like cookies that make a big batch. Maybe because I like to share – so I will have plenty to give and a few to keep. These are great. A nice crunch, but a little chewy in the middle and lots of chocolate. A great addition to a backyard barbeque or picnic. Enjoy.

Yield: 2-dozen (recipe can be doubled)

Prep time: 15 minutes

Recipe courtesy of Two Peas & Their Pod

Ingredients

- 1-cup all-purpose flour
- ½ tsp. baking powder
- ½ tsp. baking soda
- ¼ tsp. salt
- ½ cup unsalted butter, at room temperature
- ½ cup packed brown sugar
- ½ cup granulated sugar
- 1 large egg
- 1 tsp. vanilla extract
- 1-cup old-fashioned oats
- 1¼ cups crispy rice cereal
- 1 cup chopped Crunch candy bars*
- ½ cup milk chocolate chips**

Directions

Preheat oven to 350 degrees. Line a large cookie sheet with parchment paper. Set aside.

In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. Set aside.

In the bowl of a standard mixer, beat together butter and sugars until light and creamy, about 3 minutes. With the mixer on low, add in the egg and vanilla extract. Beat until combined.

Slowly add in the dry ingredients. Beat until just combined. Stir in the oats, cereal, Crunch bars, and chocolate chips. Don't over mix. You don't want to crush the cereal.



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Scoop dough into rounded balls and place on prepared baking sheet about 2 inches apart. Bake cookies about 10-12 minutes or until slightly golden brown. Allow cookies to cool on cookie sheet for about 2 minutes. Move to cooling rack and cool completely.

*I didn't have the Crunch candy bars so I chopped up some mini peanut butter cups instead.

**I also used semi-sweet chocolate chips as that is my preference.