THE J.M. SMUCKER Co

Chocolate Honey Crunchies

Prep Time	Cook Time	Serves	Difficulty
20 mins	9 mins	72	N/A

Ingredients

- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) baking powder
- 1 cup (250 mL) butter, softened
- 1/2 cup (125 mL) granulated sugar
- 1/2 cup (125 mL) packed brown sugar
- 1/3 cup (75 mL) liquid honey
- 1 egg
- 1 1/2 cups (375 mL) mini baking chips
- 2 cups (500 mL) crisp rice cereal
- 1 1/2 cups (375 mL) slightly crushed corn flake cereal
- 2/3 cup (150 mL) flaked coconut, optional

Directions

Step 1:

Preheat oven to 375°F (190°C)

Step 2:

Combine flour, baking soda and baking powder in medium bowl.

Step 3:

Cream butter, sugars, honey and egg thoroughly in a large bowl using an electric mixer on medium speed. Add dry ingredients to creamed mixture, mixing well. Stir in remaining ingredients.

Place the corn flake cereal in a plastic storage bag. Your kids will love crushing it by lightly pressing on the outside of the bag with a rolling pin or their hands.

Step 4:

Drop dough by tablespoonfuls (15 mL) about 2" (5 cm) apart onto ungreased baking sheet.

Get your helper to measure out the dough with a measuring spoon before placing it on the baking sheets. This will help make your cookies the same size so they all bake at the same time and none of them get burnt.

Step 5:

Bake in preheated oven for 7 to 9 minutes, or until golden. Cool 5 minutes on sheet, then transfer to rack and cool completely.

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