THE J.M. SMUCKER Co

Crunchy Butterscotch Cookies

Prep Time	Cook Time	Serves	Difficulty
20 mins	12 mins	35	N/A

Ingredients

- 1 cup (250 mL) All Vegetable Shortening
- 3/4 cup (175 mL) granulated sugar
- 1/2 cup (125 mL) packed brown sugar
- 2 eggs
- 1 1/3 cups (325 mL) **Robin Hood®** Original All Purpose Flour

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- 2 tsp (10 mL) baking powder
- 3 cups (750 mL) slightly crushed corn flake cereal
- 1 pkg (300 g) butterscotch chips
- 1 cup (250 mL) flaked coconut

Directions

Step 1:

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

Step 2:

Beat shortening, sugars and eggs in large mixer bowl on medium speed until light and creamy. Combine flour and baking powder in separate bowl. Add to creamed mixture and mix until blended. Stir in remaining ingredients. Drop dough by spoonfuls onto prepared baking sheet.

Step 3:

Bake in centre of preheated oven for 9 to 12 minutes or until set and golden. Cool for 5 minutes on sheet, then transfer to rack and cool completely.

Images

