



THE J.M. SMUCKER CO.

Cookie Crunchies

Prep Time **Cook Time** **Serves** **Difficulty**

20 mins 15 mins 72 N/A

Ingredients

- 3 1/2 cups (875 mL) **Robin Hood®** Original All Purpose Flour

Robin Hood® Original All Purpose Flour

- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 cup (250 mL) butter
- 1 cup (250 mL) sugar
- 1 cup (250 mL) packed brown sugar
- 1 egg
- 1 cup (250 mL) Canola Oil
- 1 tsp (5 mL) vanilla extract
- 1 cup (250 mL) **Robin Hood®** Oats

Robin Hood® Quick Oats

- 1 cup (250 mL) crisp rice cereal
- 1 cup (250 mL) slightly crushed corn flake cereal
- 1/2 cup (125 mL) flaked coconut
- 1/2 cup (125 mL) chopped pecans or almonds

Directions

Step 1:

Preheat the oven to 325°F (160°C). Line baking sheets with parchment paper.

Step 2:

Combine flour, baking soda and salt in medium mixing bowl. Beat butter, sugars and egg together in large mixing bowl, on medium speed of electric mixer until light and creamy. Stir in oil and vanilla. Add dry ingredients, mixing until smooth. Stir in remaining ingredients. Mix well. Drop dough by spoonfuls onto prepared baking sheets.

Step 3:

Bake in preheated oven for 12 to 15 minutes or until light golden. Cool 5 minutes, then remove to wire rack and cool completely.

Images

