



THE J.M. SMUCKER Co

# Coconut Honey Crunchies

**Prep Time Cook Time Serves Difficulty**

15 mins 9 mins 63 N/A

## Ingredients

- 2 cups (500 mL) **Robin Hood®** All Purpose Whole Wheat 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) sugar
- 1/2 cup (125 mL) packed brown sugar
- 1/2 cup (125 mL) honey
- 1 egg
- 2 cups (500 mL) corn flake cereal
- 2 cups (500 mL) rice cereal, toasted
- 1 cup (250 mL) flaked coconut

## Directions

### Step 1:

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

### Step 2:

Combine flour, baking soda and baking powder in a medium mixing bowl. Stir well to blend.

### Step 3:

Cream butter, sugars, honey and egg together thoroughly in a large mixing bowl using an electric mixer on medium speed.

### Step 4:

Add dry ingredients to creamed mixture, mixing well.

### Step 5:

Stir in cereals and coconut.

### Step 6:

Drop dough by large teaspoonfuls onto ungreased baking sheets.

### Step 7:

Bake in preheated oven for 7 to 9 minutes or until light golden. Don't overbake. Cool on baking sheets 3 minutes, then remove and cool completely on wire racks.

## Images

