

Crispy Chocolate Jumble Cookies

Ingredients

1 1/4 cup flour
1/2 tsp baking soda
1/8 tsp salt
1 stick (1/2 cup) butter, softened
1 cup sugar
1 egg
1 tsp vanilla
2 cups each: rice cereal, semi-sweet chocolate chips
1/2 cup dried chopped cranberries

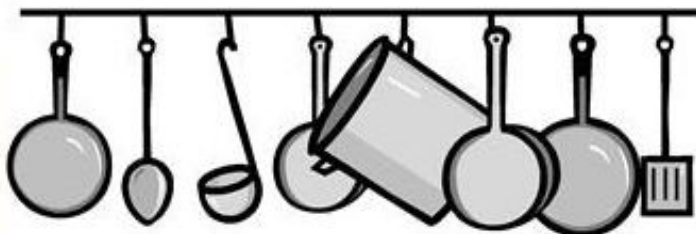
Directions

Preheat oven to 350 degrees. Sift together flour, soda, salt and set aside. Beat butter and sugar together in a large bowl at medium speed until creamy, about 3 minutes. Beat in egg and vanilla until light and fluffy, about 3 minutes. Stir in flour mixture. Stir in cereal, chocolate chips and dried cranberries just until mixed.

Drop by teaspoonfuls on a lightly greased baking sheet. Bake until golden, about 10 to 12 minutes. Transfer to wire rack to cool.

You can substitute the dried cranberries with dried cherries, banana chips, walnuts, pecans or hazelnuts if you wish.

Submitted by: Cecilia Green



The kitchen crew at then Eastview Jr. High baked chocolate chip cookies from scratch for the students at their school and several other schools in the district.

“This was 3rd place in Chicago Tribune’s holiday cookie contest in 2007. They always get raves at Arts in Bartlett or Bartlett Historical Society receptions. But careful: each cookie has 117 calories, 40% from fat, with only 1g. fiber.”