

Cerealously Cornchy Cookies

Makes 16

Hands-on Time 15 minutes plus chilling (overnight)

Baking Time 16 minutes

Ingredients

- 250g unsalted butter (softened)
- 200g light brown sugar
- 175g caster sugar
- 2 tsp vanilla extract
- 2 large eggs
- 400g plain flour
- 1 tsp bicarbonate of soda
- 1 tsp fine salt
- 250g Cornch flakes

Equipment

- Freestanding mixer with paddle
- Spatula
- Baking parchment
- Baking sheet (ideally aluminium)
- Bowl
- Knife
- Wire rack

Method

1. Make the Dough

- In a freestanding mixer, beat butter, light brown sugar, and caster sugar for 5 minutes until light and fluffy.
- Add vanilla extract and eggs, mixing briefly to combine.
- Add flour, bicarbonate of soda, and salt. Mix until just combined, scraping down the sides with a spatula.
- Add 200g Cornch flakes and mix for 3–4 seconds until evenly distributed.

2. Shape and Coat the Dough

- Shape the dough into a log, wrap in parchment, and chill for at least 1 hour (or freeze to speed up the process).
- Crush the remaining 50g Cornch flakes into smaller pieces (not crumbs) and place in a bowl.
- Slice the dough into 16 portions, roll into balls, and coat each ball in the crushed cornflakes.
- Place the coated balls on a parchment-lined baking sheet and chill overnight.

3. Bake the Cookies

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Place 6–8 dough balls on a parchment-lined baking sheet, spaced 10cm apart.
- Bake on the middle shelf for 16 minutes until golden but still gooey in the centre.
- Let the cookies rest on the sheet for a few minutes, then transfer to a wire rack to cool completely.

Tip

- For the best texture, let the cookies cool completely before eating. They will firm up as they cool.

Enjoy!