

Cornflake Cookies

(Sarah and Gracie)

Ingredients:

- 6 cups plain corn flakes cereal
- 1 cup light corn syrup
- 1 cup sugar
- 1 teaspoon salt
- 1 cup creamy nut butter (peanut, almond, sunflower)
- 1 teaspoon vanilla extract

Directions

1. Place the cornflakes in a large bowl and set aside.
2. In a medium saucepan, combine the corn syrup, sugar, and salt. Cook over medium heat, stirring constantly to prevent scorching, until the mixture just begins to bubble. Immediately remove from the heat and stir in the peanut butter and vanilla. Stir until smooth. Pour the mixture over the corn flakes and use a large spatula to fold the mixture together.
3. Once the cornflakes are well coated, use a large cookie scoop or two spoons to portion the mixture out onto wax or parchment paper. Work quickly to prevent the mixture from firming up. Allow to cool completely. Store in an airtight container at room temperature for up to a week.