

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 Eggs, large
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

Add the butter and both sugars to the bowl of the mixer and beat on a medium-high speed for 5 minutes until you have a very light and fluffy mixture.

Add the vanilla and eggs and beat for a couple of seconds until combined.

Add the flour, bicarb, and salt, and again beat for a couple of seconds until combined. Scrape the sides down using a spatula to make sure everything is incorporated.

Finally add 200g of the Cornch Flakes and mix one last time. You shouldn't need to run the mixer for more than 3-4 seconds. The key thing is not to over-mix.

Tip the cookie dough out onto the parchment and shape into a sausage.

Roll the dough up in the parchment.

Pop the dough into the fridge for at least an hour to firm up the dough. It is possible to do this in the freezer to speed things up but don't forget about the dough!

Line a baking sheet with parchment.

Add the remaining 50g of Cornch Flakes to a bowl, pick up a handful and crush using your hand. Repeat this until you have broken the cereal up into smaller pieces. Don't make crumbs though.

Remove the dough from the fridge and slice into 16 portions.

Take a piece of dough and roll it into a ball. Roll the ball in the crushed cereal before placing it onto the baking sheet.

Repeat until you have used up all of the dough.

Pop the sheet in the fridge to chill overnight.

Preheat the oven to 170°C/150°C (Fan)/325°F/Gas mark 3.

Slide the baking sheet out of the fridge and leave the dough balls on the shelf.

Once the oven has warmed up line the baking sheet with another piece of parchment.

Place approx 6/8 balls spaced about 10cm apart from each other onto the baking parchment.

Pop the tray into the oven on a middle shelf for 16 minutes. You should find the cookies will be golden but the centres will still look gooey.

Remove the tray from the oven. Slide the parchment carefully, with the cookies, onto the worktop. Re-line with more paper and bake your next batch.

After the cookies have rested for a couple of minutes they should be firm enough for you to transfer onto a wire rack to fully cool. Don't forget they will get firmer as they cool, as tempting as it is to immediately eat them straight from the oven. Like some things in life, patience pays off.

Enjoy!