

Cap'n Crunch® Cereal Cookies

Ingredients

- 3 ½ cups Cap'n Crunch® Original, divided
- ¾ cup unsalted butter
- 1 ½ cups all-purpose flour
- ½ tsp baking soda
- ¼ tsp baking powder
- ¼ tsp salt
- ⅔ cup packed brown sugar
- ⅓ cup granulated sugar
- 2 eggs
- 1 tsp vanilla extract

How to make it

1. In food processor, pulse 3 cups Cap'n Crunch® Original until finely ground (makes about 1 cup).
2. Into large skillet set over medium heat, add butter; cook, swirling pan, for 5 to 8 minutes or until butter has melted, stops frothing and turns a light brown color. Set aside and let cool completely.
3. Meanwhile, preheat oven to 350°F with rack in middle of oven.
4. In large bowl, whisk together ⅔ cup ground cereal, flour, baking soda, baking powder and salt.
5. In another large bowl, using handheld electric mixer at medium speed, beat together brown butter, brown sugar and granulated sugar until light and fluffy. Beat in eggs and vanilla until combined. Reduce mixer to low speed. Beat in flour mixture just until incorporated.
6. Transfer remaining ground cereal to small shallow bowl.
7. Scoop and shape dough into 2-tbsp balls, then roll in remaining ground cereal until evenly



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	12

Made with



Cap'n Crunch® Original

coated. Transfer to parchment paper-lined baking sheets, spacing about 2 inches apart.

8. Garnish center of each cookie with 3 remaining whole cereal pieces, pressing lightly into dough.
9. One sheet at a time, bake for 8 to 10 minutes or until tops are set and lightly golden around edges. Let cool on baking sheet for 2 to 3 minutes, then transfer to wire rack to cool completely. Store in airtight container for up to 3 days or freeze for up to 1 month.