

Cap'n Crunch® Crumble Berry Crunch Cookies

Ingredients

Cookies:

- 2 ¾ cups Cap'n Crunch's Crunch Berries®
- 1 cup all-purpose flour
- 1/4 cup cornmeal
- 1/2 tsp baking soda
- 1/4 tsp baking powder
- 1/4 tsp salt
- 3/4 cup unsalted butter, softened
- 1/2 cup packed brown sugar
- 1/2 cup granulated sugar
- 1 egg
- 1 tsp vanilla extract

Cream Cheese Glaze:

- 4 oz brick-style plain cream cheese, softened
- 2 tbsp butter, softened
- 1 ½ cups confectioners' (icing) sugar
- 2 tsp vanilla extract
- 1/3 cup milk (approx.)
- 1 cup Cap'n Crunch's Crunch Berries®, divided

How to make it

1. Preheat oven to 350°F.
2. Cookies: In food processor, pulse Cap'n Crunch's Crunch Berries® until finely crushed.
3. In a medium bowl, whisk together flour, cornmeal, baking soda, baking powder and salt. Stir in 1/2 cup finely crushed cereal.
4. In a large bowl, using electric mixer, beat together butter, brown sugar, and granulated



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	20 min	45 min	24

Made with



Cap'n Crunch's Crunch Berries®

sugar until light and fluffy. Beat in egg until combined, then beat in vanilla. Add flour mixture; on low speed, beat until combined.

5. Transfer remaining crushed cereal to shallow bowl. Divide cookie dough into heaping tbsp portions. Roll each portion into a ball and coat in crushed cereal. Arrange cookies on parchment paper-lined baking sheet, spacing about 2 inches apart. Flatten slightly.
6. Bake for 10 to 12 minutes or until tops are set and edges are golden. Let cookies cool completely in pan on wire rack.
7. Cream Cheese Glaze: In a medium bowl, using electric mixer, beat cream cheese and butter until combined and smooth. Add confectioners' sugar and vanilla; beat on low speed until blended. Add 1/4 cup milk; beat until smooth. Glaze should be pourable. If needed, thin with 1 tbsp more milk. Spoon glaze over cookies.
8. Using fingertips, lightly crush 1/3 cup cereal and sprinkle over glaze. Garnish with remaining 2/3 cup whole cereal.