

Rice Krispie Cookies

Description

Light, buttery and crispy, these are one of our favorite cookies and are easy to make! Makes approximately 40 cookies.

Ingredients

- 1 cup butter (2 sticks)
- 1 1/4 cup flour
- 1 cup sugar
- 1 tsp baking powder
- Rice Krispies cereal
- 1 egg

Steps

- Preheat oven to 325 degrees.
- Cream butter and sugar, add egg and mix well.
- Add the flour and baking powder
- In a small bowl add about 2-3 cups of Rice Krispies cereal. Add another cup of cereal if needed.
- Scoop a rounded teaspoon of cookie dough and drop into the bowl of rice krispies. Roll around until completely covered.
- Place on cookie sheet approximately 2 inches apart, they will spread. We fit 16 on a cookie baking sheet.
- Bake for 20-25 minutes until edges are delicately brown.
- Let cool on baking sheet for 5 minutes until firm enough to transfer to rack or plate.
- After cooling store in an airtight container or ziplock. Best eaten within a couple days.