

FROM THE KITCHEN OF...



PEANUT BUTTER CORNFLAKE NO BAKE COOKIES

INGREDIENTS

16	OZ	CORN SYRUP
315	GRAMS	SUGAR
16	OZ	PEANUT BUTTER
9.6	OZ	CORNFLAKES

SERVINGS:

30 COOKIES

TIME TO PREP:

5 MINUTES

COOK TIME:

8 MINUTES

COOK TEMP:

MEDIUM HEAT

DIRECTIONS

- COMBINE CORN SYRUP AND SUGAR IN A SAUCEPAN.
- COOK ON MEDIUM-LOW HEAT UNTIL SUGAR DISSOLVES, STIRRING FREQUENTLY.
- REMOVE FROM HEAT AND ADD PEANUT BUTTER.
- RETURN TO HEAT, STIRRING UNTIL SMOOTH AND MIXTURE IS JUST ABOUT TO BOIL.
- ADD CORNFLAKES TO A BOWL AND POUR PEANUT BUTTER MIXTURE OVER CORNFLAKES.
- USING A 1.5 OZ OR 3 TABLESPOON COOKIE SCOOP, SCOOP ONTO PARCHMENT PAPER.
- LET COOKIES COOL UNTIL ROOM TEMPERATURE.

TIPS & TRICKS

- ✓ POUR YOUR MIXTURE INTO A 9X13 PAN AND CUT INTO BARS INSTEAD OF SCOOPING INTO COOKIES.
- ✓ TOP WITH MELTED CHOCOLATE, SEA SALT OR SPRINKLES FOR A SEASONAL VERSION.