

## PEANUT BUTTER CORNFLAKE NO BAKE COOKIES

### INGREDIENTS

<b>16</b>	<b>OZ</b>	<b>CORN SYRUP</b>
<b>315</b>	<b>GRAMS</b>	<b>SUGAR</b>
<b>16</b>	<b>OZ</b>	<b>PEANUT BUTTER</b>
<b>9.6</b>	<b>OZ</b>	<b>CORNFLAKES</b>

#### 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.