



316 N. SPRING STREET • WINSTON-SALEM, NORTH CAROLINA • 27101

Cap'n Crunch Cookies

From The Capitol Baker: <http://www.thecapitolbaker.com/2011/10/capn-crunch-cookies.html>

Adapted from Bourbonnatrix Bakes: <http://bourbonnatrixbakes.blogspot.com/2011/06/capn-crunch-cookies.html>

Ingredients

- 2 cups Cap'n Crunch cereal, divided
- ½ cup + 2 Tbsp unsalted butter
- ¾ cup packed brown sugar
- ¼ cup granulated sugar
- 1 teaspoon vanilla extract
- 1 large egg
- ¾ teaspoon baking soda
- ¼ teaspoon salt
- 1 cup cake flour

Preparation Instructions

1. Heat the oven to 350 degrees F. Line two baking sheets with parchment paper.
2. Process 1¼ cups Cap'n Crunch cereal in a food processor until finely ground.
3. Melt ½ cup + 2 Tbsp butter in a small saucepan over medium heat, until butter foams and turns light golden brown. You will see golden brown specs in your pan and also smell a nutty aroma.
4. In a large mixing bowl, using an electric mixer on medium speed, beat together the browned butter, brown sugar and granulated sugar until well combined and grainy. This should take about 2 minutes. Beat in the vanilla, egg, baking soda and salt and beat an additional 2 minutes. Reduce mixer speed to low and beat in the processed Cap'n Crunch cereal and 1 cup cake flour until just combined. Take the remaining Cap'n Crunch cereal and crush in a Ziploc bag, making sure to break in smaller pieces but leaving enough chunks that you'll be able to see the cereal in the batter. Stir the remaining cereal into the batter until combined.
5. Portion dough into 2-3 Tbsp sized balls, and place on cookie sheet. Bake 12 minutes or until golden brown. Cool 2 minutes before transferring cookies to wire racks to cool completely.

Makes 17-18 cookies.