Chokis® Cereal Bowl

Ingredients

- 7 ½ oz all-purpose flour
- 1 tsp salt
- 5 oz Chokis®
- 1/2 tsp baking soda
- 5 oz butter
- 3 ? oz sugar
- 2 ¹/₂ oz light brown sugar
- 1 egg
- 1 tsp vanilla extract
- 5 oz semi-sweet chocolate chips

How to make it

- 1. Process the Chokis® in a food processor just until crumbly.
- 2. Line sheet pans with parchment paper.
- 3. Sift the flour, salt and baking soda together.
- 4. Cream the butter and sugars with an electric mixer on medium speed. Scrape down the bowl as needed. Mix in the sifted dry ingredients, chocolate chips and Chokis® crumbs on low speed just until incorporated.
- 5. Use 1/2 tsp to portion the cookie dough on the prepared pans.
- 6. Bake at 375°F until golden brown for about 12 to 14 minutes.
- 7. Allow to cool completely and enjoy in a bowl with your favorite milk.





PRFP TIME 10 min

COOK TIME 12-14 min

SERVINGS

TIME 22 min

ΤΟΤΑΙ

4-6

Made with



Chokis®