

## Grandma's Cookies



*Level: Easy*

*Serves: 5 dozen*

*Prep Time: 15 minutes*

*Cooking Time: 18 to 20 minutes per batch*

- 1 pound (2 cups) unsalted butter, softened
- 1½ cups white granulated sugar
- 1 Tbsp. pure vanilla extract
- 2 tsp. baking soda
- 4 cups all-purpose flour
- 1½ cups toasted rice cereal (i.e. Rice Krispies®)
- 1 (12 oz.) bag semi-sweet chocolate chips



Preheat oven to 325°. Line a cookie sheet with parchment paper. Set aside.

In a stand mixer with a paddle attachment, cream the butter until fluffy. Add sugar and mix until combined. Add the vanilla and mix until combined. With the mixer on lowest speed, gradually add the baking soda and flour and mix until just combined. With a large spatula or wooden spoon, fold in the toasted rice cereal and chocolate chips. Refrigerate the cookie dough for 15 minutes. With a round tablespoon, drop rounded scoops of dough onto the cookie sheet lined with parchment paper about 3 to 4 inches apart. Bake for 18 to 20 minutes until golden brown. Cool on a wire rack and store in an airtight container to keep crunchiness.

### Notes:

- Don't bake cookies when it's raining or when there's high humidity.
- I use Guittard semi-sweet chocolate chips. It's a little more expensive than the generic brands, but I like the taste of Guittard chocolate better.
- If you have a small cookie scoop, scoop the dough onto the cookie sheet with that instead of the tablespoon. The cookies will look more uniform.
- Place the leftover dough back in the refrigerator between baking batches.