Greetings from the Galley! Crunchy Jumble Cookies

Thanks to Lois Laurence for sharing this great recipe at the 2023 Docks In Pot Luck Lunch!

INGREDIENTS

- ☐ 1 1/4 cup Flour
- □ 1/2 tsp Baking Soda
- ☐ 1/4 tsp Salt
- □ 1/2 cup Butter softened
- ☐ 1 cup Sugar
- ☐ 1 Egg
- ☐ 1 tsp Vanilla Extract
- 2 cups Rice Krispies
- □ 1 cup Chocolate Morsels



- 1. Preheat oven to 350F
- 2. Sift together Flour, Baking Soda and Salt
- 3. Blend together butter and sugar.
- 4. Add egg and vanilla and mix well.
- 5. Stir in dry ingredients and Rice Krispies and beat well. Stir in chocolate chips.
- 6. Drop on to prepared cookie sheet
- 7. Bake @ 350 degrees 11 minutes

Note from Lois: I use parchment paper on the cookie sheet or you can lightly grease the cookie sheet.