



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Crispy Oatmeal Chocolate Chip Cookies with Rice Krispies

## Introduction

Crispy oatmeal chocolate chip cookies with Rice Krispies are a delightful treat that combines the chewy texture of oats with the satisfying crunch of Rice Krispies. These cookies are not only easy to make but also perfect for any occasion, whether it's a family gathering or a quick snack. The addition of chocolate chips elevates the flavor, making each bite a delightful experience.

## Detailed Ingredients with measures

- Rolled oats: 1 cup
- All-purpose flour: 1 cup
- Rice Krispies: 1 cup
- Brown sugar: 3/4 cup
- Granulated sugar: 1/4 cup
- Unsalted butter, softened: 1/2 cup
- Eggs: 1 large
- Baking soda: 1 teaspoon
- Vanilla extract: 1 teaspoon
- Salt: 1/2 teaspoon
- Semi-sweet chocolate chips: 1 cup

## Prep Time

Preparation time for these cookies is approximately 15 minutes.



## **Cook Time, Total Time, Yield**

Cook time is around 10-12 minutes. The total time required from preparation to baking is about 30 minutes. This recipe yields about 24 delicious cookies.



Crispy Oatmeal Chocolate Chip Cookies with Rice Krispies

## Detailed Directions and Instructions

### Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C).

### Step 2: Combine Dry Ingredients

In a bowl, mix together the flour, baking soda, salt, and oats. Set this mixture aside.

### Step 3: Cream Butter and Sugars

In a separate large bowl, cream together the softened butter, brown sugar, and granulated sugar until the mixture is light and fluffy.

### Step 4: Add Eggs and Vanilla

Beat in the eggs one at a time, then add the vanilla extract, mixing until fully incorporated.

### Step 5: Incorporate Dry Mixture

Gradually add the dry ingredients to the wet mixture, mixing until just combined.

### Step 6: Fold in Rice Krispies and Chocolate Chips

Gently fold in the Rice Krispies and chocolate chips until evenly distributed throughout the dough.

### Step 7: Scoop Cookie Dough

Using a cookie scoop or tablespoon, drop balls of dough onto a baking sheet

lined with parchment paper, leaving space between each cookie.

### **Step 8: Bake Cookies**

Bake the cookies in the preheated oven for 10-12 minutes or until the edges are golden brown.

### **Step 9: Cool the Cookies**

Remove the cookies from the oven and let them cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

## **Notes**

### **Note 1: Storage**

Store the cookies in an airtight container at room temperature for optimal freshness.

### **Note 2: Customization**

Feel free to customize the recipe by adding nuts or using different types of chocolate chips.

### **Note 3: Chilling Dough**

For a thicker cookie, consider chilling the dough in the refrigerator for 30 minutes before baking.



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Crispy Oatmeal Chocolate Chip Cookies with Rice Krispies

**Cook techniques**

**Click next page below**