Chokis® Cereal Bowl

Ingredients

- 7 ½ oz All-purpose flour
- 1 teaspoon Salt
- 5 oz Chokis®
- 1/2 teaspoon Baking soda
- 5 oz Butter
- 3 ? oz Sugar
- 2 ½ oz Light brown sugar
- 1 egg Eggs
- 1 tsp Vanilla extract
- 5 oz Semisweet 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 ½ teaspoon to portion the cookie dough on the prepared pans.
- 6. Bake at 375 °F until golden brown for about 12 to 14 minutes.
- Allow to cool completely and enjoy in a bowl with your favorite milk.











PREP TIME COOK TIME TOTAL TIME SERVING

Made with



Chokis®