

Raisin Bran Cereal Cookies Recipe Recipe found on AnnsEntitledLife.com

Prep Time: 15 Minutes Cook Time: 10 Minutes

Raisin Bran Cereal Cookies Ingredients:

- 1 cup firmly packed Light Brown Sugar
- ¹/₂ cup Butter, softened
- 1 Egg
- ½ tsp Vanilla
- ¼ cup Milk
- ½ tsp Salt
- ½ tsp Ground Cinnamon
- ¹/₂ tsp Baking Soda
- 1¹/₄ cups all-purpose Flour
- 2 cups Raisin Bran Cereal

Raisin Bran Cereal Cookies Directions:

- Pre-heat oven to 375°.
- In a medium sized bowl, using a hand or stand mixer, cream butter and light brown sugar until fluffy and well combined (approximately 5 minutes).
- Add egg, vanilla, milk, salt, cinnamon and baking soda. Mix until well blended.
- Slowly add in flour. Mix until blended evenly.
- Add in raisin bran cereal, and mix batter using a spatula by hand until the cereal is evenly coated and blended.
- Using a tablespoon, drop dough onto cookie sheet.
- Bake for approximately 8-10 minutes.
- Allow to rest for 1 minute on cookie sheet before transferring to cooling rack.
- Makes 36 Raisin Bran Cereal Cookies