

Cornflake Cookies

Classic cornflake cookies recipe with a golden, crispy exterior and tender center. Easy to make with simple ingredients for a nostalgic treat.

15 min

PREP

10 min

COOK

25 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Cornflake Cookies

Ingredients

- 1 cup unsalted butter
- 1 cup granulated sugar
- 2 egg
- 2 cup flour
- 2 cup corn flakes
- 1 tsp vanilla extract
- 1 tsp baking soda
- 1 tsp salt
- 1 cup chocolate chips

Instructions

- 1 Prepare for Baking**

Preheat oven to 175°C (350°F). Line 2 large baking sheets with parchment paper, spacing them at least 5cm (2 inches) apart on your counter.
- 2 Cream Butter and Sugar**

Beat 1 cup butter and 1 cup sugar in a large bowl with an electric mixer on medium speed until light and fluffy, about 3-4 minutes. The mixture should look pale and increased in volume.
- 3** Add 2 eggs one at a time, beating well after each addition until fully incorporated. Beat in 1 teaspoon vanilla extract until combined.
- 4 Mix Dry Ingredients**

Whisk together 2 cups flour, 1 teaspoon baking soda, and 1 teaspoon salt in a separate medium bowl until evenly combined.
- 5** Add the flour mixture to the butter mixture and mix on low speed until just combined and no streaks of flour remain, about 30-45 seconds. Do not overmix.
- 6 Add Cornflakes**

Gently fold in 2 cups cornflakes and 1 cup chocolate chips using a wooden spoon or spatula until evenly distributed. The cornflakes should be lightly crushed but still chunky.
- 7 Shape Cookies**

Drop rounded tablespoons of dough onto prepared baking sheets, spacing them 5cm (2 inches) apart. You should get about 24 cookies

total.

8 **Bake**

Bake for 10-12 minutes until edges are golden brown but centers still look slightly soft. Do not overbake as cookies will continue cooking on the hot pan.

9 **Cool**

Let cookies cool on baking sheets for 3 minutes to set, then transfer to a wire rack to cool completely, about 15 minutes, before serving.

Tips

Use butter that's softened to room temperature but not melted – it should give slightly when pressed but still hold its shape for proper creaming.

Gently fold in the cornflakes to maintain their size and crunch. Aim for a mix of larger pieces and smaller bits for optimal texture.

Cream the butter and sugars for at least 3-4 minutes until the mixture is light and fluffy – this incorporates air for tender cookies.

Chill the cookie dough for 30 minutes before baking to help cookies maintain their shape and prevent excessive spreading.

Use a cookie scoop or measuring spoon to ensure uniform cookie sizes for even baking results.

Don't overbake – cookies should be golden brown around the edges but still slightly soft in the center when removed from the oven.

Allow cookies to cool on the baking sheet for 2-3 minutes before transferring to prevent breaking while they're still soft.

Store completely cooled cookies in an airtight container with parchment paper between layers to maintain crispness.