

# Cornflake Cookies

Prep Time: 5 minutes

Cook Time: 15 minutes

These biscuits are soft and buttery, with loads of sultanas, and a nice crunch from the cornflakes. Makes 24 cookies



## Ingredients

- 125 g softened butter
- 150g sugar (white or brown)
- 1 egg
- 200g self-raising flour
- 200g sultanas/raisins - optional
- 200g Cornflakes for coating, slightly crushed

## Instructions

1. Preheat your oven to approximately 180 C and line two large trays with baking paper.
2. In a medium bowl, cream the butter and sugar then add the egg and mix well.
3. Add the sultanas and the flour, stir until the mixture comes to together. It will be a fairly soft batter.
4. Put the cornflakes in a bowl and crush them a little with your fingers.
5. Drop teaspoons of mixture into the cornflakes and roll around until they form a rough ball and are well coated.
6. Place on the tray with lots of room between each biscuit as they will flatten and spread during cooking.
7. Bake in a moderate oven for approx 10 - 15 minutes or until the cornflakes just begin to brown.
8. The cookies will be very soft, allow them to cool and harden before taking them off the tray.