



Furikake Chex Mix Cookies

This recipe makes 2 dozen cookies.

Ingredients:

- 1 Cup unsalted butter, softened
- $\frac{3}{4}$ Cup sugar
- $\frac{1}{2}$ Cup brown sugar
- 2 tsp vanilla extract
- 2 eggs
- 2 Cups flour
- 1 tsp baking soda
- 1 Cup chocolate chips
- 2 Cups Chex cereal, crushed
- $\frac{1}{4}$ cup furikake

Directions:

1. Preheat the oven to 350 degrees Fahrenheit and line a baking sheet with parchment paper.
2. In a large bowl, use a hand mixer or stand mixer to cream together the butter and sugars.
 - a. Best until light and fluffy
3. Add in vanilla extract and eggs. Mix well until combined.
4. Add flour, baking soda, and salt. Mix on low speed until just combined.
5. Stir in chocolate chips, crushed Chex cereal, and furikake.
6. Using a cookie scoop, spoons, or hands, form the dough into golf ball-sized balls.
7. Place the cookies on the baking sheet with 2-inch spaces between each.
8. Bake for 15 minutes or until golden brown.
9. Let the cookies cool for 5 minutes and then transfer to a wire rack to cool completely.