

# Cookie Crisp-ish Cereal

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## Ingredients:

55g rye flour  
250g plain flour  
½ tsp baking soda  
170g salted Irish butter  
150g light brown sugar  
150g caster sugar  
1 large free range egg  
10g vanilla extract  
  
200g dark chocolate chips,  
chopped to teeny tiny  
pieces

## Directions:

Preheat the oven to 180°.

Line a baking tray with parchment paper.

In a medium bowl, sift together the rye flour, plain flour and baking soda. This is your “dry mix”. Set aside.

Use a large bowl for this step: using a mixer or hand blender, beat the butter, brown sugar and caster sugar until it turns pale.

Mix in the egg and vanilla.

Stir your dry mix.

Stir in the pieces of chocolate chips.

To make tiny cookies, take some cookie dough and roll it into a snake or skinny sausage shape on a lightly floured countertop. Cut small pieces of dough, roll them into a ball and then lightly flatten them into a thick disk. Repeat until you have made all the tiny cookies you desire.

Place the cookies on the lined baking sheet and bake for about 7 minutes.

Cool completely.

Enjoy in a bowl served with a jug of milk to pour over-top and a spoon for eating.