

CRUNCHY JUMBLE COOKIES (Yafa)

230g (1 Cup) margarine

450g (2 Cups) Sugar

2 eggs

2 Tsp. vanilla

350g (2 1/2 Cups) plain flour/whole meal

1 Tsp. Baking Soda

Pinch of Salt

4 Cups Rice Krispies Cereal (or muesli or oats or combination)

2 Cups Choc Chips or sultanas (optional)

Method

Cream margarine and sugar until light and fluffy. Beat in the eggs and vanilla. Sift over the flour, baking soda and salt and fold into mixture.

Add the cereal and choc. chips or sultanas. Stir to mix all together.

Drop spoonfuls of the dough about 3-4 cm apart on baking sheet.

Bake about 12-14 minutes or until golden.

preheat oven 180 C yields about 75 cookies