

## Baker #14 - Penny Hazelton

### Cherry Nib Cornflake Cookies\*\*

#### Story:

My sister and I helped Mom make these cookies for Christmas. We loved the miniature red chips.....and who puts breakfast cereal in a sweet cookie? I got to roll the dough into a ball, and my little sister flattened them with a fork and topped them with sugar. I made sure to take a copy of this recipe when I got married in 1971! Sometime in the 1990s we could no longer find the Cherry Nibs! Disaster!! Finally, using the Internet, we tracked down the locally-owned candy maker (Gurley's) in Minnesota. Hooray! Mom's been gone for 27 years, but my sister and I make them with our daughters and grandsons so family and friends can enjoy these yummy cookies every year.

#### Recipe:

Makes 6 dozen

1 cup soft, salted butter

1/3 cup regular granulated sugar

1 egg yolk

1 tsp. almond extract

2 ¼ cups unbleached all-purpose flour

1/8 tsp. salt

¾ cup crushed corn flakes

7 oz. Gurley's Sweet Cherry Chips (200 grams)

More granulated sugar for rolling

1. Heat oven to 375 degrees.
2. Line cookie sheet with parchment or leave ungreased.
3. Cream butter and sugar until light and fluffy.
4. Mix in egg yolk and almond extract.
5. Add flour and salt, mix until smooth, and comes together in stiff ball.
6. Mix in corn flakes and cherry chips (using your hands is easiest).
7. Roll into 1 inch balls, each 10 -12 grams (so they will fit easily in the box).
8. Put granulated sugar in pie or cake pan and roll each ball in sugar.
9. Place balls on baking sheet 1 inch apart.
10. Press each ball with fork lengthwise and crosswise. Cookies will be approximately ½" high and 1 ¼ - 1 ½ inches in diameter.
11. Bake 13-15 minutes, until firm to the touch and lightly brown on the bottom.
12. Remove from oven and cool.

### Baking Tips:

1. The cherry chips come in a 10 oz (283.5 gr) bag. There are too many for one batch. Use only 7 oz (or 200 gr) of the chips in each batch.
2. The cherry chips (nibs) and cornflakes can be mixed in with a mixer, but sometimes the cherry color bleeds into the cookie dough.
3. The dough is stiff. That's okay.
4. If the dough becomes too soft to handle, refrigerate for a few minutes.
5. I usually roll several balls at once and set them in the pan with the sugar. Then roll them in sugar and put on baking pan.
6. You can fit 40 cookies on a 13 x 18" half sheet cooking tray.
7. These cookies freeze very well.

\*\*I have used the original recipe's name for the cookie, Cherry Nib. These mini baking chips are now called Cherry Chips. Gurley's sells retail and wholesale. Perhaps CL could buy in bulk for resale to bakers? Or our CL bakers could buy and donate chips to the HUBS? [www.gurleysfoods.com](http://www.gurleysfoods.com) or call 1-800-426-7845, M-F 8-5 Central time.