

Crispy & Chewy Rice Krispie Chocolate Chip Cookies: A Fun Twist

Rice Krispie Chocolate Chip Cookies



OVEN
375°F

TIME
2-3 min

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INGREDIENTS

- 1 cup (2 sticks) unsalted butter, softened
- 3/4 cup packed light brown sugar
- 1/4 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 cups semi-sweet chocolate chips (or your favorite kind)
- 2 cups Rice Krispies cereal

DIRECTIONS

- 1.** Preheat : Oven & Prep Pans: Preheat your oven to 375°F (190°C). Line baking sheets with parchment paper or silicone baking mats.
- 2.** Cream : Butter and Sugars: In a large bowl, using an electric mixer, cream together the softened butter, light brown sugar, and granulated sugar until light and fluffy, about 2-3 minutes.
- 3.** Add : Eggs and Vanilla: Beat in the eggs one at a time, mixing well after each addition. Stir in the vanilla extract until just combined.
- 4.** Combine : Dry Ingredients: In a separate medium bowl, whisk together the all-purpose flour, baking soda, and salt.
- 5.** Combine : Wet and Dry: Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined. Be careful not to overmix the dough.
- 6.** Stir in : Chocolate Chips and Cereal: Fold in the chocolate chips and Rice Krispies cereal until evenly distributed throughout the dough.
- 7.** Scoop : Cookies: Drop rounded tablespoons of dough onto the prepared baking sheets, leaving about 2 inches between cookies.
- 8.** Bake: Bake for 9-12 minutes, or until the edges are golden brown and the centers are still slightly soft. They will continue to set as they cool.
- 9.** Cool: Remove the cookies from the oven and let them cool on the baking sheets for 5 minutes before transferring them to a wire rack to cool completely.

SWAPS & NOTES

Butter: Ensure your butter is truly softened to room temperature.

This is crucial for properly creaming with the sugars, which impacts the cookie's texture.

Sugars: The combination of brown and granulated sugar gives these cookies their perfect chewiness and a hint of molasses flavor from the brown sugar.

Don't swap them out for just one type.

TIPS FOR SUCCESS

Don't Overbake: This is crucial for achieving that perfect chewy center.

The cookies may look slightly underdone when you pull them out, but they will continue to set as they cool.

Measure Flour Correctly: Spoon your flour into the measuring cup and level it off with a straight edge rather than scooping directly from the bag.

This prevents adding too much flour, which can lead to dry cookies.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-chewy-rice-krispie-chocolate-chip-cookies-a-fun-twist/>