

## Rice Krispies Cookies: Crispy, Chewy, and Chocolatey

Rice Krispies Cookies: Crispy Meets Chewy in This Chocolate Chip Favorite



**OVEN**  
**350°F**

**TIME**  
**12 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

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

### DIRECTIONS

- 1. Prep and Preheat:** Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper.
- 2. Cream the Butter and Sugars:** In a large bowl, cream softened butter with brown and white sugar until fluffy.
- 3. Mix in Eggs and Vanilla:** Add eggs one at a time, mixing well after each. Stir in vanilla extract.
- 4. Combine Dry Ingredients:** In a separate bowl, whisk together flour and baking soda. Gradually mix into wet ingredients.
- 5. Fold in Cereal and Chips:** Gently stir in the Rice Krispies and chocolate chips until evenly distributed.
- 6. Scoop and Bake:** Drop rounded spoonfuls of dough onto your baking sheet, about 2 inches apart. Bake for 10-12 minutes until the edges are lightly golden.
- 7. Cool:** Let cookies cool on the baking sheet for 5 minutes before transferring to a wire rack.

### SWAPS & NOTES

and Swaps Butter : Room temperature for easy creaming.  
Salted butter works-just reduce added salt.

Cereal : Use fresh, crisp Rice Krispies for best crunch.  
Chocolate Chips : Try dark chocolate, white chocolate, or even butterscotch for a twist.

### TIPS FOR SUCCESS

Don't overmix once you add the flour-it keeps the cookies tender.  
Space them out -they'll spread slightly while baking.

Use a cookie scoop for evenly sized cookies.

Let them cool on the sheet to finish setting before transferring.

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

Original recipe: <https://chefmaniac.com/rice-krispies-cookies-crispy-chewy-and-chocolatey/>