

These Peanut Butter Cornflake Cookies Are the Easiest No-Bake Treat Ever

How to Make Peanut Butter Cornflake Cookies



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INGREDIENTS

- 1 cup granulated sugar
- 1 cup light corn syrup
- 1 cup creamy peanut butter
- 6 cups cornflakes cereal

DIRECTIONS

- Step 1: Prepare your surface:** Line a baking sheet, tray, or countertop space with parchment paper or wax paper so the cookies have somewhere to set once they are scooped.
- Step 2: Heat the sugar and corn syrup:** In a medium saucepan over medium heat, combine the sugar and corn syrup. Stir until the sugar dissolves and the mixture is hot and just beginning to bubble. Do not let it boil too long, or the cookies can become too firm.
- Step 3: Add the peanut butter:** Remove the pan from the heat and stir in the peanut butter until smooth and fully melted into the syrup mixture.
- Step 4: Fold in the cornflakes:** Gently add the cornflakes and fold them in carefully until evenly coated. Work gently so the cereal keeps as much crunch and shape as possible.
- Step 5: Scoop and let set:** Drop spoonfuls of the mixture onto the prepared parchment paper. Let the cookies cool and set at room temperature until firm enough to handle.

SWAPS & NOTES

Creamy peanut butter gives the cookies their classic texture, but chunky peanut butter can work if you want a little extra bite.

Just keep in mind the cookies will be a bit less smooth and more textured.

Cornflakes are what make these cookies special, so try not to crush them too much when mixing.

You want them coated, but still crisp and airy.

TIPS FOR SUCCESS

The most important tip is not to overcook the sugar mixture.

Once it starts to bubble and the sugar has dissolved, it is ready.

If it cooks too long, the cookies may set up too hard instead of staying pleasantly chewy and crisp.

Be gentle when folding in the cornflakes.

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

Original recipe: <https://chefmaniac.com/these-peanut-butter-cornflake-cookies-are-the-easiest-no-bake-treat-ever/>