

Recipe from I Will Not Eat Oysters. This recipe cannot be published without the consent of Danielle Oron.

CINNAMON TOAST CRUNCH COOKIES

MAKES 12 COOKIES

226 g (2 sticks) room temperature unsalted butter
1 cup Cinnamon Toast Crunch Cereal, crushed finely in a ziplock bag

225 g (packed 1 cup + 1 tbsp) light brown sugar
60 g (1/4 cup + 1 tbsp) sugar
1 large egg
1 ½ tsp vanilla extract

220 g (1 ¾ cup) AP flour
25 g (2 tbsp) dry milk powder
5 g (1 ½ tsp) cornstarch
1 tsp baking soda
1 tsp Diamond brand kosher salt
1 tsp ground cinnamon

Cinnamon Toast Crunch Cereal
to top cookies

Melt the 2 sticks of butter in a small skillet over medium heat. After it has melted completely, add the crushed cinnamon toast crunch. Cook while stirring until the butter bubbles, about 1 minute. Immediately transfer to a heat-proof bowl and allow to steep for 15 minutes. Place a double layer of cheesecloth over a mesh strainer and strain the butter. Squeeze out as much of the butter from the pieces of the cereal by gathering the corners of the cheesecloth and twisting to wring all the butter out of the crumbs.

Chill in the fridge until it begins to solidify, stirring every so often, about 25-35 minutes. Alternatively, you can refrigerate until the butter has hardened and then take it out of the fridge to allow it to come to room temperature.

Weigh the infused butter, it should be about 150 g - 155 g. If you have less, add enough room temperature unsalted butter to get there. In the bowl of an electric mixer fitted with paddle attachment, cream the infused butter (which should be malleable and not very cold), light brown sugar, and sugar together on medium speed until light in color and fluffy, about 5 minutes.

Add the egg and vanilla extract and continue mixing on medium speed for another 2 minutes, scraping down the sides every so often to be sure everything is incorporated.

Combine the AP flour, milk powder, cornstarch, baking soda, salt, and cinnamon in a large bowl. Add to the mixer and combine on low until just combined.

Line a baking sheet with parchment paper. Using a 2-ounce (60ml) capacity ice cream disher (scoop with release), scoop out the dough and place on the baking sheet. Press 5 - 6 pieces of Cinnamon Toast Crunch squares into the each cookie dough ball. Wrap the baking sheet with plastic wrap and place in the freezer for no less than 12 hours. *Do not skip this step.* Cookie dough will keep in a ziplock bag in the freezer for up to 6 months. Bake them off as needed!

Pre-heat the oven to 350°F (175°C) and line a baking sheet with parchment paper. Space the cookie dough balls at least 3 inches apart. Bake for 14-16 minutes until the edges are just golden brown and the cookie is puffy. Allow them to cool before handling.