

# Cornflake-Chocolate Chip-Marshmallow Cookie

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*Makes 15-20 cookies.*

## Ingredients for the Cornflake Crunch

130 g cornflakes

30 g non-fat milk powder (1/3 cup + 1 Tbsp)

30 g sugar (2 Tbsp + 1 tsp)

3 g kosher salt (3/4 tsp)

100 g butter

## Ingredients for the Cornflake Chocolate Chip Marshmallow Cookie

225 g unsalted butter, at room temperature (2 sticks)

250 g granulated sugar

150 g light brown sugar

1 egg

2 g vanilla extract (1/2 tsp)

260 g all-purpose flour (1 1/2 cups + 2 Tbsp)

2 g baking powder (1/2 tsp)

1.5 g baking soda (1/4 tsp)

5 g kosher salt (1 1/2 tsp)

125 g mini chocolate chips

65 g mini marshmallows

## Materials

Stand mixer

Kitchen scale

Small and medium bowls and containers

Spatula

2 3/4 oz cookie scoop or 1/3 cup measure

Parchment paper

Sheet pan

Oven thermometer

## Make the Cornflake Crunch (30 minutes)

1. Heat the oven to 275° F (135° C).
  - If you're using an oven thermometer, check to make sure that your oven is at the correct temperature.
2. Pour the cornflakes in a medium bowl and crush them with your hands to a half of their original size.
3. Add the milk powder, sugar, and salt and toss to mix.
4. Melt your butter into liquid form, using either a microwave or a stove.
5. Add the butter and toss to coat until everything seems evenly coated.
6. Using your fingers or a spatula, spread the mixture evenly on a parchment paper lined sheet pan.
7. Bake for 20 minutes, at which point your cornflakes and milk powder should look golden brown, smell buttery, and crunch gently when chewed after they cool.
8. While you wait, clean up your workstation. If you're planning on making the cookies immediately after the crunch, you can also prepare all of your ingredients and equipment for the cookies.
  - Make sure to take your two sticks of butter out of the fridge so that they reach room temperature.
9. Set your Cornflake Crunch aside to cool. While it cools, you can start preparing your cookie dough. Or, if you are planning on making your cookies later, let the crunch cool and then store it.
  - Stored in an airtight container at room temperature, the crunch will keep fresh for 1 week; in the fridge or freezer it will keep for 1 month.
  - If you don't have time to make your cookies now you can pause here, store your Cornflake Crunch, and continue on later.

*Checkpoint : You can pause here if you'd rather continue later today or tomorrow.*

## Make your cookie dough (15 minutes)

1. Preheat the oven to 375° F (190° C), and check the temperature with your oven thermometer if using.

2. If your butter is still colder than room temperature, you can microwave it in increments of no more than 5 seconds. Do not melt your butter in the microwave—it is better to use slightly colder butter than melted butter in this recipe.
3. Combine the butter and sugars in the bowl of a stand mixer fitted with the paddle attachment and cream together on medium-high speed for 2-3 minutes.
4. Scrape down the sides of the bowl and the paddle, add the egg and vanilla, and beat on high for 7-8 minutes.
  - Check on your mixture every few minutes and scrape down the paddle and sides of the bowl as needed.
  - When you are done, scrape down the paddle and sides one final time.
5. Measure your flour, baking powder, baking soda, and salt together and mix them with a spoon in a separate container.
6. Add your dry ingredients and set mixer speed to low. Mix just until the ingredients are evenly distributed, or for about 15-45 seconds. Scrape down the sides of the bowl with a spatula.
  - It's ok if your dough is a bit shaggy at this point! Your dough will mix for more time after you add in your inclusions.
7. Add your Cornflake Crunch, mini chocolate chips, and mini marshmallows.
8. On low speed, mix just until inclusions are incorporated, no more than 30 to 45 seconds.

### **Make and assess a tester cookie (15 minutes)**

1. Using a 2 3/4 oz ice cream scoop (or a 1/3 cup measure), scoop one portion of your dough onto a parchment-lined sheet pan.
2. Put the cookie in the oven and set a timer for 12 minutes.
3. While you wait, you should start the instructions below to scoop and refrigerate the rest of your cookies.
4. At the 12 minute mark, take out your cookie and look at it. The cookie should be browned on the edges and just beginning to brown toward the center. You can refer to Christina's cookie to know how yours should look.
  - If your cookie is too light, leave it in the oven for a minute at a time until it is the color you want.
  - If your cookie is too dark, make sure to bake your full batch of cookies for less than 12 minutes next time.

## Scoop and refrigerate your dough (5 minutes + 1 hour of fridge time)

1. Scoop your cookie dough onto parchment-lined sheet pans using your 2 3/4 ounce ice cream scoop (or a 1/3 cup measure) a minimum of 3 inches apart.
2. Pat the tops of the cookie dough domes flat with your hand.
3. Wrap the sheet pan tightly in plastic wrap and refrigerate for at least 1 hour, or up to 1 week. If you bake your cookies from room temperature, they will spread more and bake flatter than intended.

*Checkpoint 2: You can pause here if you'd rather continue later today or tomorrow.*

## Bake your full batch of cookies (15 minutes)

1. Be sure to preheat the oven to your ideal temperature. This should be around 375° F (190° C), but may be different depending on the results of your tester cookie assessment.
2. Bake for your ideal time, around 12-15 minutes, as determined by the tester assessment.
  - Be sure to account for any hot spots in your oven by rotating the pan halfway through baking.
  - Remember, it's always safer to bake for less time because you can always put the cookies back in the oven, but you can't undo an over-baked cookie.
3. Cool the cookies completely on the sheet pans before transferring to a plate or an airtight container for storage. At room temperature, the cookies will keep fresh for 5 days; in the freezer, they will keep for 1 month.