



### ***Crispy Chocolate Chip Cookies in the Indoor Pro Range***

Preheat the oven to 350°F and grease the baking sheets. Cream butter and both sugars. Beat in the egg and vanilla. Stir together flour, baking powder, baking soda and salt in a separate bowl, then add to the creamed mixture. Mix well. Stir in crushed crispy rice cereal and chocolate chips. Drop level tablespoons onto the baking sheet, placing each spoonful two inches apart. Bake for 8-10 minutes or until bottoms are lightly browned. Let cool for one minute before removing them from the baking sheet. If you love crispy cookies, these are to die for!

#### ***Ingredients for 3 dozen cookies:***

1/2 cup butter  
3/4 cup packed brown sugar  
1/4 cup sugar  
1 egg  
1 teaspoon vanilla  
1 cup flour  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
2 1/2 cups crispy rice cereal, crushed to 1 1/2 cups  
1 cup chocolate chips



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