
Cornflake Almond Cookies

Easy buttery cookies coated in crunchy cornflakes and finished with powdered sugar.

Prep Time	20 minutes
Cook Time	15 minutes
Resting Time	30 minutes
Difficulty	Easy
Servings	4 people

Ingredients

Cookie Dough

- 3/4 cup unsalted butter, softened (180 g)
- 3/4 cup granulated sugar (150 g)
- 2 large eggs, room temperature
- 1 cup all-purpose flour (125 g)
- 1 1/8 cups almond flour (125 g)
- 1 cup crushed cornflakes (100 g)
- 2 tsp baking powder (8 g)
- Vanilla bean seeds or 1 tsp vanilla extract
- Pinch of salt

Coating

- 2 1/2 cups cornflakes (250 g)

To Finish

- Powdered sugar, for dusting

Instructions

Step 1 - Cream the Butter

In a bowl, beat together the softened butter, granulated sugar, vanilla, and a pinch of salt until creamy and fluffy.

Step 2 - Add the Eggs

Add the eggs one at a time, beating well before adding the next to ensure the mixture stays smooth.

Step 3 - Add Dry Ingredients

Stir in the baking powder, all-purpose flour, and almond flour. Mix with a spatula until fully combined.

Step 4 - Crush the Cornflakes

Place the cornflakes in a zip-top bag and crush them with a rolling pin until coarse but not powdered.

Step 5 - Add Cornflakes to Dough

Add the crushed cornflakes to the dough. If the dough is too soft, refrigerate for 30 minutes before shaping.

Step 6 - Form the Cookies

Scoop small portions of dough and roll into balls.

Step 7 - Coat in Cornflakes

Roll each ball in whole cornflakes, pressing lightly so they stick well.

Step 8 - Chill and Bake

Place the cookies on a baking sheet lined with parchment paper. Chill for 30 minutes to help them hold their shape. Bake at 350°F (180°C) for 15 minutes, until lightly golden.

Step 9 - Dust and Serve

Let cool, then dust with powdered sugar. Store in a tin or airtight container for 3-4 days.

Tips & Tricks

- Add chocolate chips or raisins for extra flavor.
- Don't skip the chilling step - it keeps the cookies thick and round.
- For extra crunch, gently press more cornflakes on top before baking.
- Perfect for holidays or cookie boxes because they keep well.