Crunchy Jumble Cookies

Makes 3 1/2 dozen

Ingredients

- 1 1/4 cups regular flour
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/2 cup margarine, softened
- 1 cup sugar
- 1 egg
- 1 tsp vanilla
- 2 cups Rice Krispies
- 1 (6 oz) package chocolate chips
- 1 cup seedless raisins (optional)

Instructions

1. Sift together flour, soda, and salt. Set aside.
2. Beat margarine and sugar together until well blended.
3. Add egg and vanilla; beat well.
4. Add dry ingredients and mix.
5. Stir in Rice Krispies, chocolate chips, and raisins.
6. Drop by level teaspoon onto a greased cookie sheet.
7. Bake at 350°F for 12 minutes.
8. Remove immediately from cookie sheets and cool on wire racks.

Crunchy Jumble Cookies 350° (12 min) 3½ dz

1¼ c. reg. flour
½ t. soda
¼ t. salt
½ c. margarine softened
1 c. sugar
1 egg
1 t. vanilla
2 c rice krispies
1-6oz pkg choc chips
1 c. seedless raisins (optional)

Sift together flour, soda, salt. Set aside.
Beat until well blended margarine & sugar. Add egg & vanilla, beat well. Add dry ingredients, mix. Stir in rice krispies, choc chips & raisins. Drop by level tea. spoon on greased cookie sheet. Bake - Remove immediately from cookie sheets, cool on wire racks

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