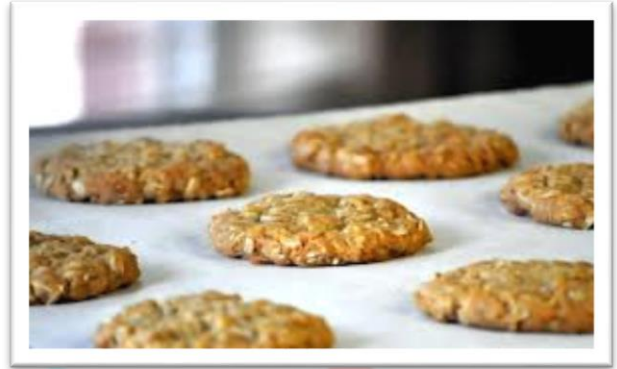


## Butterscotch Crispies

Crunchy & nutty!

### Ingredients

2 cup Flour, all purpose, white, bleached, enriched baked value sifted  
1 tsp baking soda  
1 tsp salt  
1/2 cup margarine  
2 1/2 cup packed brown sugar  
2 each eggs  
1 tsp vanilla extract  
2 cup quick cooking rolled oats  
2 cup Cereal, rice, puffed  
1/2 cup chopped walnuts



### Directions

1. Preheat the oven to 350 degrees F.
2. Sift flour, baking soda, and salt onto a sheet of waxed paper.
3. In a large bowl combine cream margarine and brown sugar until fluffy, with an electric mixer at medium speed .
4. Beat eggs into mixture 1 at a time until mixture is again fluffy.
5. Stir in vanilla.
6. Add dry ingredients 1/3 of it at a time into brown sugar mixture until well blended.
7. Stir in rolled oats, rice cereal, and walnuts.
8. Spray large cookie sheets with nonstick cooking spray. Drop dough by rounded teaspoonfuls about 1 inch apart.
9. Bake cookies for 10 minutes or until firm and lightly golden.
10. Remove cookies from oven and place on wire racks to cool.

Makes 102 cookies

Nutrition Facts: (per cookie)

Calories 49

Total Fat 1.5g

Total Carbohydrates 8.4g

Dietary Fiber .3g

Protein .7g

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