

DESSERT

Tiger Cookies

14 September 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	60	\$0.08	73 kcal



Tiger Cookies requires roughly 45 minutes from start to finish. This recipe serves 60 and costs 8 cents per serving. One portion of this dish contains approximately 1g of protein, 4g of fat, and a total of 73 calories. A couple people really liked this dessert.

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 3 cups crushed sugar-frosted corn flake cereal
- ☐ 2 cups all-purpose flour
- ☐ 1 cup semisweet chocolate chips
- ☐ 1 cup white sugar
- ☐ ¾ cup butter, softened
- ☐ 2 eggs
- ☐ ½ teaspoon salt
- ☐ 1 teaspoon vanilla extract

EQUIPMENT Bowl, Baking sheet, Oven, Microwave

Method

- 1 Preheat oven to 375 degrees F (190 degrees C).
- 2 In a large bowl, cream butter and sugar.
- 3 Add eggs and vanilla; mix until fluffy. Sift together flour, baking soda, and salt; stir into butter mixture. Stir in the crushed cereal. Melt chocolate chips in a bowl over simmering water or in the microwave. Swirl melted chocolate gently into dough, leaving big streaks of chocolate.
- 4 Drop cookies by heaping teaspoonfuls onto unprepared cookie sheets.
- 5 Bake in the preheated oven for 10 to 12 minutes. After baking remove from cookie sheets to cool on wire racks.

Nutrition per serving

73	1 g	4 g	9 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			2.2 g · 14% of daily needs
Fibre			0.4 g · 2% of daily needs
Sugar			4.6 g · 5% of daily needs
Sodium			68.6 mg · 3% of daily needs
Cholesterol			11.7 mg · 4% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/tiger-cookies-142502