

Confetti Cookies (Nut-Free, Soy-Free)

Sarah at No Whey Mama - We've been celebrating the change in the weather by coming down with the cold + fever that [my daughter] brought home from school on Thursday. Daddy ran out to the store for supplies this weekend and came home with *gasp!* sugar cereal (or "dessert cereal" as it's known around here) as a special treat. I felt myself coming down with the cold on Sunday, so I dug out a cereal cookie recipe given to me by a lady from our church. Yesterday I pacified the children with the cookies while I lazed around on the couch. Yes, I know they have no nutritional value, but they got us through the day. Don't judge me. I can envision lots of variations of this recipe with different combinations of cake mixes and cereals.

Ingredients:

1 package of dairy-free yellow cake mix [use a "safe" mix for any allergies]
1/2 cup canola oil
1/4 cup water
1 egg
3 cups Fruity Pebbles [or other cereal of choice]

Preheat the oven to 350 degrees. Mix together the first four ingredients with a spoon until blended. Stir in the cereal. Drop by the teaspoonful onto a greased cookie sheet. Bake for 10-12 minutes, until the edges begin to brown. Makes about 4 dozen cookies.