



This recipe was crafted by women and girls in our Thailand baking school who have learned cooking as a trade so they can provide for their families outside of the red-light district. Learn more at worldhelp.net/freedom.

INGREDIENTS

4 cups All Purpose Flour
2 tsp Baking Powder
1½ tsp Baking Soda
6½ Tbsp Milk Powder
½ tsp Salt
2¼ sticks (18 Tbsp) Butter
1 cup Shortening
2½ cups Icing Sugar
2 Medium Size Eggs
4 tsp Vanilla
3 cups Dry Cornflake Cereal
1¾ cups Cashew Nuts

Cornflake Cookies

1. Preheat oven to 350 degrees.
2. Mix dry ingredients of flour, milk powder, baking powder, and baking soda. Set aside.
3. Mix butter, shortening, and icing sugar until fluffy.
4. Add eggs one at a time, mix.
5. Gradually add flour, then vanilla, while mixing.
6. Add cornflakes and cashew nuts, mix gently by hand until just blended through.
7. Using an ice-cream scooper, scoop mixture into balls and place on silicone baking sheet or greased cookie sheet. Flatten slightly.
8. Bake for approximately 30 minutes, or until light golden brown.