

# Cherry Pineapple Crispies

## Ingredients:

3 cups crisp rice cereal crushed to 3/4 cup  
1 cup all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 teaspoon cinnamon  
1/2 cup butter or margarine, softened  
3/4 cup packed brown sugar  
16oz. chopped candied cherry pineapple mix  
1-1/2 cup chopped pecans  
1 egg  
3 tablespoons light corn syrup



**Preheat** oven to 350°

**Combined** cereal, flour, baking soda, salt, and cinnamon, set aside.

Beat together butter and sugar until light and fluffy, add egg, beat well, add to cereal mixture, mix until combined, stir in fruit and pecans.

Form into 1" balls, place 2" apart on greased cookie sheet, bake for 10-14 minutes, remove from baking sheet immediately and brush with corn syrup.

Cool completely. Makes about 5 dozen cookies.