

Recipes Using Corn Flakes



Neighbors, Inc, South St. Paul, MN 55075

Crispy French Toast

You will need:

1 $\frac{1}{2}$ cups crushed cornflakes 2 eggs $\frac{1}{2}$ cup milk 1 tsp. vanilla extract 1 tsp. cinnamon
 $\frac{1}{4}$ cup orange juice 12 slices day-old French bread or bread of choice cooking spray

Instructions:

- Preheat oven to 425 degrees F. In a dish, combine the eggs, milk, orange juice, cinnamon, and vanilla.
- Add the bread; soak for 5 minutes., turning once. Coat both sides of each slice with cornflake crumbs.
- Place in a 15x10x1-inch baking pan coated with cooking spray.
- Bake for 8 - 10 minutes or until golden brown.

Bacon Breakfast Cookies

You will need:

2 cups cornflakes $\frac{3}{4}$ cup sugar 1 large egg, room temperature
 $\frac{1}{2}$ cup margarine or butter 1 cup all-purpose flour $\frac{1}{4}$ tsp. baking soda
10 bacon strips, cooked and crumbled $\frac{1}{2}$ cup raisins, or dried cranberries, or other dried fruit

Instructions:

- In a large bowl, cream butter and sugar until light and fluffy, 5 - 7 minutes. Beat in egg.
- Combine flour and baking soda. Gradually add to creamed mixture.
- Stir in bacon, cornflakes, and dried fruit.
- Drop by rounded teaspoonfuls 2 inches apart onto ungreased baking sheet.
- Bake at 350 degrees F. for 15 - 18 minutes or until lightly browned.
- Cool for 2 min. before moving to wire racks. Store in refrigerator.

Cheesy Hash Browns

You will need:

1 $\frac{1}{2}$ cups cornflakes, coarsely crushed 2 tsp. butter or margarine, melted cooking spray
1 pkg. frozen shredded hashbrowns 1 can cream of chicken soup $\frac{3}{4}$ cup sour cream
2 cups shredded cheddar cheese $\frac{1}{4}$ cup butter or margarine, melted $\frac{1}{4}$ cup chopped onion

Instructions:

- Heat oven to 350 degrees F. Spray glass baking dish with nonstick cooking spray,
- In a large bowl, combine all ingredients; mix well. Spread into prepared baking dish.
- In a small bowl, stir together 1 $\frac{1}{2}$ cups crushed cornflakes and 2 tsp. melted butter or margarine.
- Spread topping evenly over hashbrowns.
- Bake for 45 minutes until hashbrowns are browned and tender.

Baked Cornflake Chicken

You will need:

2 $\frac{1}{2}$ cups crushed cornflakes	$\frac{1}{4}$ tsp. salt	$\frac{1}{2}$ cup milk
1 tbsp. all-purpose flour	1 egg	1 tsp. garlic powder
$\frac{1}{4}$ tsp. ground black pepper	5 bone-in, skin-on chicken breasts, thighs or other chicken parts	

Instructions:

- Stir milk, egg, flour, garlic powder, salt, and black pepper together in a bowl.
- Dredge each chicken piece in the milk mixture. Roll in cornflakes to coat.
- Transfer to a baking sheet or dish.
- Bake until no longer pink at the bone and the juices run clear, about 30 - 45 minutes.

Cornflake Mac and Cheese

You will need:

$\frac{1}{2}$ cup cornflakes	1 cup elbow macaroni, uncooked	1 cup sour cream
$\frac{1}{2}$ cup 2% low fat cottage cheese	1 cup shredded cheddar cheese	1 tbsp. melted butter
cooking spray	red pepper flakes, canned tuna, or hamburger; optional	

Instructions:

- Preheat oven to 375 degrees F.
- Cook macaroni in a large saucepan as directed on the package, omitting salt.
- Drain. Return to the pan. Add sour cream and cheeses. Mix lightly.
- Spoon into a 1 $\frac{1}{2}$ quart casserole sprayed with cooking spray. Top with cornflakes.
- Drizzle with butter. Bake for 20 minutes or until heated through.
- For extra flavor you could also add red pepper flakes, canned tuna, or cooked hamburger.

Cornflake Macaroons

You will need:

5 cups cornflakes cereal	1 cup packed brown sugar	$\frac{1}{2}$ cup white sugar
$\frac{1}{2}$ cup butter, softened	1 tsp. vanilla extract	2 eggs
$\frac{3}{4}$ cup all-purpose flour	1 $\frac{1}{2}$ cups flaked coconut	

Instructions:

- Preheat oven to 350 degrees F. Cream butter with the brown and white sugars.
- Add the eggs and vanilla and beat well. Mix in the flour until well combined.
- Stir in the cornflakes and coconut. Drop by teaspoonfuls onto a parchment lined baking sheet.
- Bake at 350 degrees for 7 - 10 minutes until browned.

Cornflake Balls

You will need:

3 cups cornflakes	1 cup chocolate or butterscotch chips	2 tbsp. peanut butter
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Instructions:

- Combine chocolate or butterscotch chips with peanut butter in a saucepan over low heat.
- Cook and stir until melted, about 2 - 3 minutes. Stir in cornflakes until coated.
- Quickly drop spoonfuls of the cornflake mixture onto a baking sheet lined with parchment.
- Chill in the refrigerator until cool, about 30 minutes.