

crumbs from
baked goods

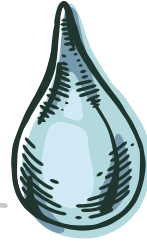


eggs

flour,
baking soda
& powder



sugar



water

CRUMB DROP COOKIES

Made with
leftover or day-old
broken cookies,
donuts or almost any
other sweet pastry,
these drop cookies are
delicious and truly sweet!



yum!

There are so many variations and additions you can make to change the flavor, and **reduce food waste** by adding leftover ingredients in small amounts such as fruit, nuts, spices and decadent things like chocolate, carob, and butterscotch chips.

CRUMB DROP COOKIE

STOP FOOD WASTE

Day®



Yield: 24 cookies

- 3 cups Crumbs
(cookies, cake or sweet baked goods)
- 1 Egg
- 1/2 cup Butter
- 2 cups Sugar
- 1 Tsp. Vanilla Extract
- 1 1/2 cup Flour
- 1/2 Tsp. Baking Soda

Method: Place the leftover crumbs into a mixer with the butter, both sugars, egg, vanilla, and salt until well combined. Slowly add the flour and baking soda. Mix well. Refrigerate the dough 1 hour. Scoop onto a lined baking sheet and place into a preheated 350 degree oven for 10-12 minutes or until golden brown.