

Skillet Cookies

30 min | 30 min prep | 24 cookies

Ingredients

- 1 cup butter
- 2 cups granulated sugar
- 4 eggs, beaten
- 2 [cups dates, chopped](#)
- 6 cups Rice Krispies
- 1 cup coconut, and or nuts, of your choice
- powdered sugar (to roll dough in)

Directions

1. In an electric skillet, put first three ingredients on low heat and stir constantly.
2. Turn off heat and fold in the chopped dates. Don't chop the dates too fine.
3. Let cool.
4. Stir in the 6 cups of Crispy Rice Cereal. (Any Brand)
5. Add the coconut & nuts if you are going to use them.
6. Put lots of powdered sugar on a pastry cloth and put ½ of the dough on powdered sugar and work into a log about 2 ½ inches in diameter.
7. Wrap in wax paper and refrigerate.
8. Do the same with the other half of the dough.
9. When you are ready to eat, slice in quarter or half inch slices. These last for months. Good for freezing just add a layer of foil around the wax paper and twist ends.