



**Name:** Gregory Pernicone

**Recipe Title:** Big Ass Fruity Pebbles (Or Large Butt Grapefruit Crinkles)

**Recipe Ingredients:**

- 1 1/2 cup Flour
- 1/4 teaspoons salt
- 1/4 teaspoons baking powder
- 1/4 teaspoons baking soda
- 1/2 cup unsalted butter (SOFTENED)
- 1 cup granulated sugar
- 1/2 teaspoon vanilla extract (Mexican extract comes out the sweetest)
- 1 large egg
- 1 teaspoon grapefruit zest
- 1 tablespoon fresh grapefruit juice
- 2+ cups of Fruity Pebbles (store brand taste better)
- Optional: food coloring. Because it's fun.
- Optional: Milk, Ice Cream, or Frozen Custard (Vanilla or Lemon Frozen Custard is my personal preference)

## **Recipe:**

1. Preheat your oven to 350 F degrees. Line your baking sheet with a sheet of parchment paper.
2. In a medium bowl, whisk together the flour, salt, baking powder and baking soda; and set aside.
3. In a large bowl (or stand mixer), beat your butter and sugar with a hand mixer on medium-high speed until light and fluffy (about 4-5 minutes). Turn your mixer down to low and add the extract, egg, zest, juice, and food coloring if you so choose. Mix until combined and turn up the speed to medium high for one minute. Scrape down the sides of bowl and turn the mixer on low.
4. SLOWLY add the flour mixture until just combined (diving the flour into thirds works best).
5. Place the Fruity Pebbles into a small-ish bowl. Take a heaping teaspoon of dough and roll it into a ball. Then roll it in the Fruity Pebbles (WARNING: some of the Pebbles may mix into the cookie, and that is okay). Place the cookies on a baking sheet and repeat with the remaining dough.
6. Bake the cookies for 10-12 minutes; or until the bottoms of your cookies begin to barely brown, and your cookies look dry and crackled. Remove the cookies from the oven and cool your cookies on the sheet for a few minutes. Then transfer to a cooling rack.
7. Serve your cookies with milk, ice cream, or custard as desired. Or save them for yourself. I prefer the latter