

# Double Chocolate Pecan Crunchies Cake Cookies

From the kitchen of Joe Valencic

## INGREDIENTS:

1 ea. 18.5 oz package Betty Crocker Super Moist Devil's Food cake mix  
½ Cup vegetable oil  
2 Eggs – well beaten  
2 T Warm water  
½ Cup Post Honey Bunches of Oats with Caramel  
½ Cup Chocolate Chips  
½ Cup chopped pecans

## DIRECTIONS:

Preheat oven to 350 F. Put the Honey Bunches of Oats in a plastic bag, and pound lightly to break chunks into smaller pieces. Combine cake mix, water, eggs water and oil until smooth. Blend in remaining ingredients until thoroughly mixed. Batter will be a little stiff, but don't be concerned with that.

Drop a slightly rounded teaspoonful of batter 2" apart on an ungreased cookie sheet.

Bake for 12-14 minutes or until slightly browned. Remove from oven and allow to cool in the pan for 2 minutes, then immediately remove from the pan to a cooling rack (otherwise they will stick to the pan).

Makes about 4 dozen cookies using teaspoon, or 3 dozen using a tablespoon.