

Monster Cookies – Class A

Ingredients:

¾ c. all-purpose flour
½ tsp. baking soda
¼ tsp. salt
1 ½ c. old fashioned oats
½ c. unsalted butter at room temperature
⅔ c. peanut butter – crunchy or smooth
½ c. brown sugar
⅓ c. granulated sugar
1 large egg
½ tsp. vanilla extract
1 c. mini M&M's plus more for garnish
½ c. chocolate chips

Directions:

Preheat oven to 350 degrees. In a bowl, whisk together flour, baking soda, salt and oats; set aside.

In a large bowl, cream together butter, peanut butters, and sugars until light and smooth, about 3 minutes.

Add egg and vanilla and beat for additional two minutes

With the mixer on low, gradually add the flour mixture, mixing only until just combined. Stir in M&M's and chocolate chips.

Using a ice cream scoop, make cookies into same sized balls. Place on parchment lined cookie sheet about two inches apart. Flatten slightly. Put M&M's on top and push in slightly.

Bake until the cookie are set and beginning to turn golden brown (about 12 minutes). Remove from oven. Allow them to cool on the cookie sheet for a few minutes before removing to the cooling rack to finish cooling.