

M&M Cookies



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Recipe by: Laura Vitale

Makes 4 Dozen

Prep Time: minutes

Cook Time: minutes

Ingredients

__ 2 ¼ cups All Purpose Flour

__ 1 tsp Salt

__ 1 tsp Baking Soda

__ 2 Eggs

__ 1 tsp Vanilla Extract

__ 1 cup of Unsalted Butter softened at room temperature

__ ¾ cup of Granulated Sugar

__ ¾ of a Cup of Brown Sugar

__ 2 cups of Milk Chocolate M&Ms

1) Preheat your oven to 375 degrees.

2) Combine together the first 3 ingredients and set aside.

3) In a mixer bowl fitted with a paddle attachment, cream together the butter and both sugars. Add the eggs and vanilla and mix together until all creamy and combined. Scrape down the sides of the bowl to make sure everything is mixed well.

4) Add the dry ingredients and mix just to combine. Add the m&ms and mix just to distribute them through the batter.

5) Using a small ice cream scoop, drop the cookie dough 2 inches apart on a parchment lined baking sheet and bake for 9 to 11 minutes, until lightly golden brown around the edges.

6) Cool for 5 minutes on the baking sheet then remove onto wire rack and cool completely.

