

MONSTER COOKIES

MAKES: 37 COOKIES | **DIFFICULTY:** EASY | **PREP TIME:** 20 MIN | **BAKING TIME:** 210 MIN

INGREDIENTS

- 3/4 cups (150 g) of brown sugar
- 1/4 cup (50 g) of granulated sugar
- 8 oz of smooth peanut butter, preferably Jiffy or Skippy (do not use all-natural)
- 1/2 cup (120 g) of unsalted butter, room temperature
- 3 large eggs
- 1 tsp (7 g) of vanilla
- 2 1/2 cups (240 g) of Quick Oats
- 1/2 cup (70 g) of all-purpose flour
- 1 tsp of baking soda
- 1/2 cup (115 g) of M&M's + additional for topping
- 3 oz (85 g) of semi-sweet chocolate, chopped

DIRECTIONS

1. Preheat the oven to 350°F.
2. Line two baking sheets with parchment paper or Silpat baking mats.
3. In the bowl of a stand mixer, fitted with the paddle attachment, cream the brown sugar, granulated sugar, peanut butter, and butter on medium speed until smooth.
4. Add the eggs and vanilla and mix until combined.
5. Add the oats, flour, and baking soda and mix until combined.
6. Add the M&M's and chopped chocolate and combine.
7. Using a 1 1/2 tbsp cookie scoop, measure each cookie and roll it into a ball. Place them onto the baking sheet spaced two inches apart. Take a few M&M's and press them into the top of each cookie.
8. Place the baking sheets into the oven and bake for 10 minutes. When you remove the cookies from the oven you still want them to be fairly soft. They will firm up once cooled.
9. Transfer the cookies to a wire rack and let cool.
10. The cookies can be stored in a container with a tight-fitting lid for a week or in the freezer for 3 months. Tip - store the cookies in the freezer and then remove one when you want to enjoy it. Just let it thaw on the counter for 10 minutes.