

M+M cookies

1 cup Unsalted Butter, At Room Temperature

1 cup Brown Sugar

1 cup White Sugar

2 Eggs

2-1/2 teaspoons Pure Vanilla Extract

2-1/2 cups All-purpose Flour

1 teaspoon Salt

1 teaspoon Baking Soda

1 teaspoon Baking Powder

5 ounces, weight Milk Chocolate M&Ms

INSTRUCTIONS

Cream butter and sugars together in a mixer. Add eggs and vanilla, making sure to scrape down the sides of the mixing bowl. Add flour, salt, baking soda and baking powder and mix on low until everything is incorporated.

Preheat oven to 350°F. Scoop out 2 tablespoon scoops of dough, and roll it into a ball. It should be about the size of a golf ball.

Roll the ball of dough around in some M&Ms, making sure the M&Ms stick into the dough, and place the cookie on a parchment-lined baking sheet. Place 7-9 cookies on a sheet since they will spread due to their size.

Bake for 14–15 minutes until just golden around the edges. Remove from oven and let rest on the baking sheet. The middle might look a little under-baked but let them rest on the baking sheet for 5 minutes to harden up and then they will be perfect!!