



Cupid's Chocolate Cookies

Ingredients

1c (2 sticks) unsalted butter
1 ¼ c sugar
2 large eggs
½ c dark cocoa powder
2 ¼ c all purpose flour
¼ tsp salt
1 tsp baking powder
1 ½ c semi-sweet chocolate chips
1 c M&M'S®

Directions

1. Preheat the oven to 350 degrees F and Line baking sheets with parchment paper.
2. In a bowl or electric stand mixer, beat butter and sugar for 2-3 minutes until light and fluffy.
3. Blend in eggs one at a time and scrape side of bowl as needed.
4. Mix in cocoa powder until well combined, and then mix in flour, salt, and baking powder. The mix will be thick.
5. Fold in the chocolate chips and M&M's with a spatula. Transfer dough to a work surface and knead briefly by hand to ensure all ingredients are mixed well.
6. Divide dough into desired cookie size, roll into a ball, and flatten slightly into a disc.
7. Place cookies a few inches apart on prepared baking sheet and bake for 15-20 minutes. Let cool for 5-10 minutes then transfer to a wire cooling rack.
8. ENJOY!

Yields 15-24 cookies depending on size of dough