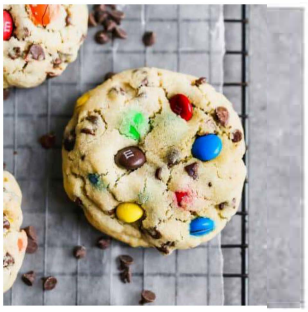
M&M Cookies



The best M&M Cookie recipe is a classic soft and chewy cookie that deserves a place in every recipe box.

Prep Time	Cook Time	Total Time
10 mins	10 mins	20 mins

Course: Dessert Cuisine: American Servings: 24 Calories: 216kcal

Equipment

- cut and serve turner
- Hand mixer
- Stand Mixer optional

Ingredients

- 2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cups butter , softened
- 1/2 cup granulated sugar
- 3/4 cups light brown sugar , firmly packed
- 1 eggs , room temperature
- 1/2 Tablespoon vanilla extract
- 1 cups mini chocolate chips
- 1 cup m&m's

Instructions

1. Preheat oven to 375 F. Line a cookie sheet with parchment paper or silplat mat.
2. Combine flour, baking powder, baking soda and salt in medium bowl; set aside.
3. Add butter, sugar and brown sugar to a large mixing bowl or stand mixer and beat well until creamed together.
4. Add egg and vanilla and mix until combined.
5. Gradually mix in the flour and mix until combined.
6. Stir in chocolate chips and m&m's.
7. Scoop dough into large balls (about 3 Tablespoons) and place on prepared baking sheet about 2 inches apart.
8. Bake for 8 to 10 minutes or until light golden brown around the edges (Do not over bake.)
9. Let stand 1 minute on cookie sheet, then transfer to cooling rack to cool completely

Notes

To Make Ahead: Prepare the best M&M cookie dough up to 5 days in advance and store in the refrigerator. Or bake the cookies 1-2 days in advance.

To Freeze Cookie Dough: Scoop the cookie dough into dough balls and place them on a baking sheet. "Flash freeze" the dough by covering it loosely with plastic wrap and putting it in the freezer for 1 hour. Once the dough has hardened, move the dough balls to a freezer safe container and freeze for up to 3 months. Allow M&M cookie dough to thaw on the counter before baking, or bake from frozen, adding a few additional minutes to bake time.

To Freeze M&M Cookies: Allow soft M&M cookies to cool completely and store in a freezer safe container for up to 3 months.

Nutrition

Calories: 216kcal | Carbohydrates: 30g | Protein: 2g | Fat: 10g | Saturated Fat: 6g | Cholesterol: 24mg | Sodium: 138mg | Potassium: 33mg | Fiber: 1g | Sugar: 21g | Vitamin A: 223IU | Vitamin C: 1mg | Calcium: 32mg | Iron: 1mg