

RECIPE



M & M Cookies



Baker: Joanna Shields

1st Place in Taste

Judges' Comments: I love M and Ms... it looks tasty... the colorful M&Ms poking out made me want to take a big bite right away!

Ingredients

- 2 $\frac{3}{4}$ cups all-purpose flour
- 1 $\frac{1}{2}$ teaspoons baking soda
- 1 teaspoon salt
- 1 cup unsalted butter, room temperature
- $\frac{3}{4}$ cup brown sugar
- $\frac{3}{4}$ cup granulated sugar
- 2 teaspoons vanilla extract
- 2 large eggs
- 2 cups mini m&ms
- 1 cup mini chocolate chips

Preparation

1. In a medium bowl, whisk together flour, baking soda, and salt. Set aside.
2. In the bowl of your stand mixer, cream together butter, sugars and vanilla extract until combined. Add eggs (one at a time) until incorporated. Add vanilla and give it a good stir.
3. Now add dry ingredients into the wet and stir until just mixed in. Remove bowl from the mixer and fold in m&ms and mini chocolate chips.
4. Line baking sheet with parchment paper and using a cookie scoop, drop cookie dough balls onto the baking sheet. Cover with cling wrap and refrigerate for 2-4 hours or overnight.
5. Preheat oven to 350 degrees F. Bake cookies (about 12 at a time) for 12-14 minutes or until edges start to brown. Transfer to wire racks to cool completely.