

Monster Cookies

(Laurie Hanson)

Ingredients:

- 1/2 cup butter (115 g)
- 1/2 cup granulated sugar (100 g)
- 1/2 cup light brown sugar (110 g)
- 1/2 cup peanut butter (130 g)
- 1 egg
- 1 teaspoon vanilla extract (5 ml)
- 1 cup all-purpose flour (120 g)
- 1 1/4 cups old-fashioned rolled oats (112 g)
- 1/4 teaspoon salt (1.5 g)
- 1/2 teaspoon baking powder (2 g)
- 1/2 teaspoon baking soda (2.5 g)
- 3/4 cup M&M candies (130 g)
- 1/2 cup semi-sweet chocolate chips (90 g)

Directions

1. Cream the butter and sugar together really well—at least 2-3 minutes until light and fluffy.
2. Add peanut butter and mix well. Add egg and vanilla and mix.
3. In a separate mixing bowl stir together the flour (be careful to measure correctly, spooning the flour into a measuring cup, then leveling off), oats, salt, baking powder and baking soda.
4. Add to the wet mixture and mix to combine. Stir in chocolate chips and M&M's.
5. Bake at 350 degrees for 10-12 minutes, or a little longer if you make them bigger than a 1 inch cookie scoop. Don't over bake--they will look just set.
6. Remove them from the oven and allow them to cool completely on the pan.

Bar Cookie Directions: press into 9x13 baking sheet covered with parchment. Bake 360 for 25-35 minutes or until set. Allow to cool completely before cutting.