

# Peanut Butter M&M Cookies

*Submitted by Leanne Bauman*

## Ingredients:

- ½ cup (1 stick or 115g) salted butter, softened to room temperature\*
- ½ cup (100g) light brown sugar
- ¼ cup (50g) granulated sugar
- 1 large egg
- ¾ cup (185g) creamy peanut butter
- 1 teaspoon vanilla extract
- ½ teaspoon baking soda
- 1¼ cups (160g) all-purpose flour
- 1½ cups (300g) M&Ms

## Directions:

In a large bowl, using a hand-held mixer or stand mixer with paddle attachment, cream the butter and sugars together on medium speed. Mix in the peanut butter, egg, and vanilla (in that order). Slowly mix in the baking soda and flour. Do not over mix. Fold in the M&Ms with a wooden spoon. Chill the dough for at least 30 minutes.

Preheat oven to 350 degrees. Drop chilled dough by tablespoonfuls onto ungreased cookie sheet or silicone baking mat. Press a few M&Ms on top of the dough balls. Press the balls down (only slightly) since they won't spread much while baking. Bake for 8-9 minutes. Cookies will be soft and may appear undone. They will firm up as they cool.

Allow to cool completely on a wire rack. Enjoy!

*Cooking Tip:* Unsalted butter may be used in this recipe. If used, add ¼ tsp salt with the flour.

