



Crazy M&M Cookies

Makes: 16 large cookies

Total Time: 45 minutes

1 cup unsalted butter, room temperature
1 cup light brown sugar, packed
1/2 cup granulated sugar
2 large eggs, room temperature
2 tsp vanilla extract
2 1/4 cups all-purpose flour
1 tsp salt
1 tsp baking soda
1/2 tsp baking powder
3/4 cup original M&Ms, plus more for sprinkling on top
3/4 cup mini M&Ms, plus more for sprinkling on top
Flaky sea salt, for sprinkling on top

Preheat the oven to 350°F and line 2 large baking sheets with parchment paper.

In a medium-sized bowl, whisk together the flour, salt, baking soda, and baking powder and set aside.

Fill a ziplock bag with the original M&Ms and seal shut. Use a rolling pin and whack the M&Ms to roughly crush into smaller pieces. Set aside.

In a mixing bowl using a hand or stand mixer with the paddle attachment, mix together the butter and sugars. Mix on medium-high speed for 2-3 minutes or until light and fluffy. Scrape down the bowl and mix in the eggs one at a time on medium-high speed. Once combined, scrape down the bowl and mix for another good 2-3 minutes, followed by the vanilla.

Scrape down the bowl again and mix in half of the dry ingredients on low-medium speed. Once almost combined, mix in the rest of the dry ingredients again on low-medium speed.

Be careful not to over mix.

Pour in the crushed and mini M&Ms and use a rubber spatula to gently fold into the dough. Again, be careful not to over mix.

Using a large 2-ounce cookie scoop, or 1/4 measuring cup, scoop the dough out onto a baking sheet. Only bake about 4-5 cookies at a time and space them well apart as they spread quite a bit.

Top with more M&Ms (see picture in post as to what this should look like), and bake for 12-15 minutes. They're ready when the edges are lightly golden and the center is pale, puffed, and slightly underdone. Right when they're pulled from the oven, use a fork to nudge in around sides of the cookies. This will give you crisp and wrinkly edges.

Sprinkle the cookies with even more M&Ms and a pinch of sea salt (both optional but recommended). Transfer to a cooling rack and allow the cookies to cool for about 15 minutes. Then dig in!

Recipe from Butternut Bakery Blog