



# Halloween Monster Mash Cookies

Makes: 24 cookies

Prep Time: 20 minutes Bake Time: 15 minutes

Total Time: 35 minutes

## Ingredients

- 2 sticks (1 cup) salted butter, at room temperature
- 1 cup dark brown sugar
- 1/3 cup light brown sugar (or more dark brown)
- 2 large eggs, plus 1 egg yolk
- 1 tbsp vanilla extract
- 2 cups all-purpose flour
- 2 tsp baking soda
- 2 tsp baking powder
- 1/2 tsp kosher salt
- 2 cups old fashioned oats
- 1 & 1/4 cups Halloween M&M's
- 1 cup mini pretzel sticks, crushed
- 1 cup semi-sweet chocolate chips or chunks
- candy eyes

## Instructions

Preheat the oven to 350° F. Line a baking sheet with parchment paper.

In a bowl, beat together the butter, brown sugar, and vanilla until combined. Beat in the eggs and 1 egg yolk, 1 at a time, until combined. Add the flour, baking soda, baking powder, and salt. Beat in the oats.

Fold in 1 cup of the M&M's, the pretzels, and chocolate chips.

Roll the dough into 1/4 cup size balls. Place 3 inches apart on the prepared baking sheet.

Bake for 8 minutes, then rotate the pan and bake another 2 minutes. Pull the pan out and push the remaining M&M's and candy eyes into the cookies. Bake 2-3 minutes. Remove from the oven and let the cookies cool on the baking sheet. They will continue to cook slightly as they sit on the baking sheet.

Eat warm or let cool and store in an airtight container for up to 4 days.

*Recipe by Half Baked Harvest*