



Jumbo Everything Cookies

Makes: 15 cookies

Prep Time: 15 minutes Cook Time: 24 minutes

Total Time: 40 minutes plus chill time 3 hours

Ingredients

- 3/4 cup all purpose flour
- 3/4 cup bread flour
- 1 cup old-fashioned oats
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1 tsp salt
- 1/2 cup (1 stick) unsalted butter, room temperature
- 1/2 cup smooth peanut butter, room temperature
- 1 cup light brown sugar, packed
- 1 & 1/2 tsp vanilla
- 2 large eggs, room temperature
- 1 cup milk chocolate M&M's, Easter colors if desired
- 2/3 cup white chocolate chips
- 2/3 cup semi-sweet chocolate chips

Instructions

NOTE: This recipe requires that the cookie dough be chilled for a minimum of 3 hours, preferably overnight.

Line two baking sheets with parchment paper and set aside.

In the bowl of a stand mixer fitted with a paddle attachment, cream together butter, peanut butter and brown sugar on high until light and fluffy, about 2-3 minutes. Add the eggs, one at a time. Mixing on low until fully combined. Add the vanilla and mix until incorporated.

In a separate bowl, combine flours, oats, baking soda, baking powder and salt. Whisk to combine. Slowly add the flour mixture to the butter mixture and mix only until the dough comes together and

some streaks of flour remain. Do not over mix.

Remove bowl from mixer and fold in M&M's and chocolate chips.

Using a 1/4-cup measuring cup or large scoop, scoop cookie dough generously onto prepared baking pans. Do not mold or try to make the scoops too uniform.

Refrigerate dough on the cookie sheets for at least 3 hours or overnight.

Bake the cookies at 350°F for 12-15 minutes or until edges are slightly golden brown. Cool on baking sheets for 10 minutes before transferring to a wire rack to cool completely.

Chef's Notes:

If you do not have bread flour available, use the equivalent of all purpose flour.

Store in a cool, dry place. May be frozen.

Recipe by Browned Butter Blondie