



# Red, White & Blue Kitchen Sink Cookies

Makes: 24 cookies

Prep Time: 20 minutes Bake Time: 48 minutes

Total Time: 1 hour & 8 minutes

## Ingredients

### For the Cookies:

- 1 cup (2 sticks) salted butter, softened
- 1 cup dark brown sugar
- 1/3 cup light brown sugar
- 2 large eggs
- 1 large 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 red, white, and blue M&M's, divided
- 1 cup Rice Chex cereal, lightly crushed
- 1 cup semi-sweet chocolate chips or chocolate chunks

## Instructions

### Make the Cookies:

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

In a large mixing bowl, beat the butter, dark brown sugar, and light brown sugar until combined. Mix in the vanilla, then add the eggs and egg yolk one at a time, beating until incorporated.

Add the flour, baking soda, baking powder, and salt, mixing just until combined. Stir in the oats, then fold in 1 cup of the M&M's, the crushed Rice Chex cereal, and chocolate chips.

Portion the dough into 1/4-cup balls and place them about 3 inches apart on the prepared baking sheet. Bake for 8 minutes, rotate the pan, and continue baking for 2 minutes. Remove the pan from the oven and gently press the remaining M&M's into the tops of the cookies. Return to the oven and bake for an additional 2 to 3 minutes.

Allow the cookies to cool on the baking sheet. They will continue to set as they cool.

### Chef's Notes:

- For the most festive look, reserve some of the M&M's for pressing into the cookies before they finish baking.
- Store cookies in an airtight container at room temperature for up to 4 days.
- The cookie dough can be portioned and frozen for up to 3 months. Bake directly from frozen, adding 1 to 2 extra minutes to the baking time.