

M&M Cookies

by Simply Creative Chef Rob Scott

Ingredients:

-1/2 cup plus 1 tbsp. all-purpose flour
-1/4 tsp. baking soda
-1/4 tsp. salt
-1/4 cup butter, softened
-1/4 cup firmly packed light-brown sugar
-2 tbsp. granulated sugar
-1/2 tsp. vanilla extract
-1 egg
-1/4 cup plain M&Ms,
plus 1/2 cup more for decoration if desired

Directions:

1. Preheat oven to 375 degrees. Cookie sheets lined with baking sheet.
 2. In a medium-sized bowl, stir together flour, baking soda, and salt.
 3. In a large bowl, cream butter and sugars. Add vanilla and egg. Mix until well blended. Stir in flour mixture. Fold in M&Ms.
 4. Drop by teaspoonfuls onto prepared cookie sheets. If desired, press extra M&Ms into tops of cookies before baking for extra color.
- Bake for 12-15 minutes, until cookies are golden brown. Remove cookies to a wire rack to cool.

Yield: 1-1/2 dozen cookies