

MONSTER COOKIES

Make these delicious cookies to enjoy with a glass of milk for an after-school snack or dessert with lunch or dinner.

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Featured Food: Peanut Butter

Yield: 16-18 cookies

Ingredients

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| 1 cup creamy peanut butter | 1 tsp. baking soda |
| 1/4 cup brown sugar | 1/4 tsp salt |
| 2 large eggs | 1/3 cup M&Ms |
| 1 tsp. vanilla extract | 1/3 cup mini chocolate chips |
| 1/2 cup old-fashioned rolled oats | 1/4 cup crushed pretzels and/or peanuts (optional) |

Preparation

1. Preheat oven to 350 degrees Fahrenheit. Line baking sheet with parchment paper. Set aside.
2. Use mixer to beat together the peanut butter, brown sugar, and eggs until fluffy. Mix in vanilla extract until incorporated.
3. In separate medium-sized bowl, stir together the oats, baking soda and salt until combined. Slowly add the dry ingredients to the peanut butter mixture while beating on low speed. Mix until just incorporated.
4. Add the M&Ms, chocolate chips and crushed pretzels or peanuts until mixed. Roll medium-sized dollops of cookie dough into a ball and place 1 inch apart on the prepared baking sheet. Use back of fork to lightly press down in the center of each dollop.
5. Bake 8-9 minutes or until cookies are very lightly browned and just barely set.
6. Store in airtight container up to 7 days at room temperature.