

# *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