

Easy Monster Cookies

Ingredients

- ½ cup butter, softened (1 stick)
- ½ cup creamy peanut butter
- 1 cup firmly packed brown sugar
- 2 teaspoons vanilla extract
- 1 large egg
- 1 teaspoon baking soda
- 1 teaspoon cornstarch
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- ¾ cup all-purpose flour
- 1 ½ cups quick oats
- 1 cup mini M&M baking candies
- 1 cup mini semi-sweet chocolate chips

Instructions

1. Preheat oven to 350*. Line a cookie sheets with parchment paper and set aside.
2. In a large bowl (I prefer a stand mixer) cream together the butter, brown sugar, and peanut butter until light and fluffy, about 2 minutes.
3. Add in the egg and vanilla, scraping down the sides of the bowl as needed.
4. (Some people like to do this in a separate bowl...but I have never had an issue.) Add the baking soda, cornstarch, baking powder, salt, and flour to the wet mixture. Mix until just combined.
5. Add the oats, M&M baking candies, and chocolate chips and mix on low speed just until dough is combined.
6. For larger cookies* scoop about 2 tablespoons cookie dough and form a ball. Then flatten it between the palm of your hands.
7. Bake the cookies for 7-8 minutes until the edges are just starting to brown and the top still looks slightly undercooked.
8. Remove from the oven and cool for 5 minutes on the baking sheet before moving them to a wire rack to cool completely. (They will break if you move them too soon.)

For smaller cookies use just 1 tablespoon and bake for 6-7 minutes.

Makes about 26 large cookies or 52 small cookies.