

Marie Saba

*from my kitchen to yours*

## Classic M&M Cookies

*Makes about 34 cookies*

### Ingredients:

- ☐ 2  $\frac{3}{4}$  cups all-purpose flour (or gluten free flour)
- ☐  $\frac{1}{2}$  teaspoon baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1 teaspoon Kosher salt
- ☐ 1 cup unsalted butter, softened
- ☐ 1 cup white sugar
- ☐  $\frac{1}{2}$  cup light brown sugar
- ☐ 1 teaspoon vanilla
- ☐ 2 eggs
- ☐ 1  $\frac{1}{2}$  cup M&M candies



### Instructions:

1. Preheat oven to 400 degrees F. Line a baking sheet with parchment paper.
2. In a small bowl, mix together flour, baking powder, baking soda, and salt. Set aside. In a stand mixer with paddle attachment or large bowl with hand-held beaters, cream butter and sugars for 1-2 minutes. Scrape down sides, add vanilla and eggs, and beat again to combine.
3. Add dry ingredients to wet and mix just to combine. The dough will be thick and sticky. Add  $\frac{3}{4}$  cup M&M's and fold to combine. Scoop out tablespoon-size balls of dough and place on parchment-lined baking sheet about 2 inches apart, with no more than 9 cookies per sheet.
4. Gently press 5-6 additional M&M's on top of each cookie (being careful not to flatten the cookies). Bake for 9-10 minutes. Let cookies cool on baking sheet for 5 minutes before transferring to a cookie-drying rack to cool completely.

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**Notes:**

- **Make-Ahead Tip:** Baked cookies will keep in the freezer for about 1 month. After baking, allow cookies to cool completely. Place the cookies on a parchment-lined baking sheet or other flat surface to freeze them, and then store in a zip-top bag.
- **Make-Ahead Tip:** Unbaked cookies will keep in the freezer for about 3 months. After portioning out the dough with a cookie scoop, place on parchment-lined baking sheet, close together but not touching. Freeze until solid. Once solid, place the balls of dough in a freezer bag or other air-tight container. Bake from frozen, as directed above, adding 1-2 minutes to the bake time.