

Chef Jeff M&M Cookies

Start to finish: 40 minutes

Servings: 14 three-inch cookies

1 $\frac{3}{4}$ cup all-purpose flour
½ tablespoon baking soda
1 teaspoon salt

1 stick + ½ tablespoon unsalted butter, softened
½ cup sugar
½ cup + 1 tablespoon light brown sugar
1 egg
½ teaspoon vanilla
1 cup M&Ms

Heat the oven to 350 degrees F.

In a medium mixing bowl, add the flour, baking soda and salt. Whisk to combine. Set aside.

In a stand mixer, beat the butter with the sugars on medium speed for 7 to 10 minutes until light and fluffy. Scrape down the sides as needed. Add the egg and vanilla extract, beating until combined. Reduce mixer speed to low and gradually add the dry ingredients to combine. Add the M&Ms and mix until evenly dispersed. Do not overmix.

Form dough into 1 $\frac{1}{2}$ inch balls.

At this point, the dough can be refrigerated or frozen for later use. If frozen, place dough in the refrigerator for 24 hours prior to baking.

On a cookie pan lined with parchment paper or non-stick liner, place balls 3 inches apart.

Bake in preheated oven for approximately 15 minutes, until the edges begin to brown but the centers are not completely cooked. Let the cookies cool on the pan for a minute before transferring to a wire rack. Cool 10 more minutes before eating or freezing.

(Adapted from Dining Services at Mount Holyoke College)

