

## Time

Prep Time 10 minutes

Cook Time 10 minutes

Total Time 20 minutes

## Ingredients

- 2.36 Cups All purpose flour
- 1.42 Tsp Baking powder
- 0.94 Tsp Baking soda
- 0.47 Tsp Salt
- 0.47 Cup Granulated sugar
- 0.47 Cup Brown sugar
- 0.94 Cup Butter softened
- 0.94 Cup Creamy peanut butter
- 1.89 Large eggs
- 0.94 Tsp Vanilla
- 1.42 Cups M&M's

## Instructions

Preheat oven to 375 degrees

Prepare a baking sheet with non-stick cooking spray or line with parchment paper.

Whisk together the flour, baking powder, baking soda, and salt in a medium bowl.

In bowl of stand mixer, or large bowl with hand mixer, beat together the butter and peanut butter until fluffy.

Add egg to butter and peanut butter and beat until incorporated.

Beat in sugars and vanilla until combined.

With mixer running, add dry mixture to wet mixture in thirds until everything is fully incorporated.

Stir the M&M's into the dough

Drop dough by heaping Tablespoon fulls onto prepared baking sheet.

Press down on dough gently to flatten just slightly.

Bake at 375 degrees for 8-10 minutes.