

# ***M&M Chipper Champs***



## **Instructions**

- 1.** Preheat oven to 350°F. Beat together sugar and butter until creamy. Blend in eggs and vanilla.
- 2.** In a separate mixing bowl, combine flour, baking soda and salt. Gradually stir flour mixture into egg mixture.
- 3.** Stir in M&M's. Roll dough into balls and drop onto greased baking sheet about 3 inches apart.
- 4.** Bake for 10 to 12 minutes or until lightly browned. Cool on baking sheet for 3 minutes and move to wire rack to cool completely. Makes about 2 dozen cookies.

## **Ingredients**

- 3/4 cup butter**
- 1 1/3 cup firmly packed brown sugar**
- 2 large eggs**
- 1 tsp vanilla**
- 2 1/4 cups flour**
- 1/2 tsp salt**
- 1 1/4 cup plain M&M's (try mini)**

