



COTTEY MONSTER COOKIES

One of the many wonderful things to come out of Cottey College, these chewy peanut butter oatmeal cookies are bursting with goodies! Adapted from The Best of Cottey Cooking by Michael Richardson.

INGREDIENTS

- 6 Tbsp (87 g) unsalted butter, softened
- $\frac{2}{3}$ cup (134 g) granulated sugar
- $\frac{2}{3}$ cup (134 g) brown sugar, packed
- 2 eggs, room temperature
- 4 tsp vanilla extract
- 1 cup (270 g) creamy peanut butter
- 1 $\frac{1}{4}$ tsp baking soda
- 3 cups (270 g) quick-cooking oats
- $\frac{1}{2}$ cup (104 g) M&M'S
- $\frac{1}{2}$ cup (85 g) chocolate chips
- $\frac{1}{2}$ cup (85 g) peanut butter chips

High-altitude: Reduce granulated and brown sugars by $\frac{1}{2}$ Tbsp each. Reduce baking soda to $\frac{3}{4}$ tsp.

DIRECTIONS

Using a handheld or stand mixer, cream the butter and sugars on medium speed until light and fluffy. Add the eggs, vanilla extract, and peanut butter. Beat for 1 to 2 minutes, scraping down the sides of the bowl as necessary.

Add the baking soda and oats and mix well. By hand, fold in M&M'S and chips. Cover and chill dough for at least 30 minutes and up to 3 days.

Preheat oven to 350° F (177° C). *High-altitude:* Increase temperature by 15–25° F (8–14° C) and reduce baking time as necessary.

Using a medium cookie scoop, drop balls of dough onto a cookie sheet lined with parchment paper. Shape the cookie dough balls to be slightly taller than they are wide. Press a few chocolate chips or M&M'S onto the top of each ball, if desired. Bake for approximately 10 to 13 minutes, or until the edges are slightly browned. Leave on the sheets for a few minutes, then remove to cooling racks to cool completely.

Makes approximately 3 dozen cookies.

