**XXL M&M Chocolate Chip Cookies**

2 sticks softened butter

3/4 Cup sugar

1 Cup packed light brown sugar

2 extra large eggs

2 Tablespoons pure vanilla

3 3/4 Cups all purpose flour

1 1/2 teaspoons baking soda

3/4 teaspoon salt

12 oz bag chocolate chips

1 bag M&M’s (you’ll have some left over)

1.  Preheat oven to 350 degrees F.  In a stand or electric mixer beat the butter and sugars until well beaten.  Beat in eggs and vanilla until well combined.  Place flour, baking soda and salt into a large bowl; mix.  Slowly add to wet ingredients along with the chocolate chips.  Do not mix in M&M’s!!

2.  Scoop 1/4 Cup of dough and press into a [muffin top pan](http://www.google.com/products/catalog?hl=en&client=firefox-a&hs=OzF&rls=org.mozilla:en-US:official&q=cuisinart+muffin+top+pan&um=1&ie=UTF-8&cid=13476477954654065073&ei=mAbmS_f1LYP58AbruNmDDQ&sa=X&oi=product_catalog_result&ct=result&resnum=3&ved=0CDQQ8wIwAg#ps-sellers) (or just press onto a parchment or silpat lined cookie sheet).  Now, press your M&M’s onto pressed cookies.  This way they won’t break apart!!  Bake for 12-15 minutes, until edges just start to turn golden brown.  Let cool for 10 minutes on [muffin top pan](http://www.google.com/products/catalog?hl=en&client=firefox-a&hs=OzF&rls=org.mozilla:en-US:official&q=cuisinart+muffin+top+pan&um=1&ie=UTF-8&cid=13476477954654065073&ei=mAbmS_f1LYP58AbruNmDDQ&sa=X&oi=product_catalog_result&ct=result&resnum=3&ved=0CDQQ8wIwAg#ps-sellers) or cookie sheet before transferring to a cooling rack.

About 18 XXL cookies!

VARIATION:

Couple tablespoons cream cheese substituted for that much butter, extra salt.

Reese’s pieces instead of M&Ms

Makes about 20-24