

This is a simple variation on a classic Chocolate Chip Cookie recipe. I ended up making it one time when I only had a bag of mini M & M's, didn't have the bag of chocolate chips, and was being asked (demanded of, actually) for some cookies.

### Ingredients

- 2½ cups all purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup butter, softened slightly
- ¾ cup granulated sugar
- ¾ cup packed light brown sugar
- 2 teaspoons vanilla
- 2 large eggs
- 12 ounce bag mini M & M's (2 cups)

### Directions

1. Preheat oven to 375 degrees.
2. Whisk the flour, baking soda, and salt in a small bowl.
3. Cream the butter and sugars together until light and fluffy. You want to make sure you get enough air into the mixture and cut all that butter nicely.
4. Add the vanilla and the eggs, one egg at a time. Beat the wet ingredients until quite smooth.
5. Slowly add, about a cup at a time, the dry ingredients to the mixer and mix well.
6. Once the dry and wet ingredients are combined beat on low-medium (3) until everything is smooth.
7. Fold in the M & M's. Make sure they're well incorporated but do not over beat.
8. Using a medium #30 scoop spoon the dough onto parchment-lined cookie sheets.
9. Bake for 8 to 10 minutes or until done or until just starting to turn golden brown.

**Note:** If you make these with a #20 scoop the recipe yields about 5 dozen cookies.