

COOKIE MONSTER COOKIES

INGREDIENTS:

- 1 1/2 cups creamy or chunky peanut butter
- 1 cup packed light brown sugar
- 1 cup granulated white sugar
- 1/2 cup (1 stick) unsalted butter, softened
- 3 large eggs
- 1 tablespoon vanilla extract
- 4 1/2 cups quick cooking oats
- 2 teaspoons baking soda
- 1 cup semi-sweet chocolate chips
- 1 cup M&M's plain chocolate candies



DIRECTIONS:

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1. Preheat oven to 350°F. Spray cookie sheets with nonstick spray, or line with parchment paper or a silpat mats.
2. In the Bosch bowl equipped with cookie paddles, combine the peanut butter with the sugars and butter. Use the Bosch to mix until well combined. Mix in the eggs and vanilla. Mix in the oats and baking soda. Then stir in the chips and M&M's.
3. Drop the cookies by heaping spoonfuls onto the prepared cookie sheets. If you'd like your cookies to look pretty (like the photo), dot a few extra M&M's and chocolate chips on each mound of dough before baking.
4. Bake 10 to 12 minutes. Do not over bake. Cool for 5 minutes on cookie sheets until cookies are set. Transfer to wire racks; cool completely before storing in an airtight container.

TIPS:

- If you are preparing this cookie as **gluten-free**, just be sure to make sure you are using brands of the following items that are known to be GF: peanut butter, vanilla, oats, chocolate chips and M&M's.
- If you'd prefer to make giant cookies, use an ice cream scoop instead to scoop the dough onto the cookie sheet. They'll need to bake for 18 to 20 minutes, and you'll end up with about 22 cookies.