



## VALENTINE'S DAY M&M'S COOKIES



## NIC's Healthy Relationships Week

### Virtual Valentine's Baking Hangout

Friday, Feb 12<sup>th</sup>  
3:30 – 4:30 pm

*Recipe From:*

*No. 2 Pencil*

*Valentine's Day M&M Cookies*

*Jan 24, 2017*

<https://www.number-2-pencil.com/valentines-day-mms-cookies/>

# Valentine's Day M&M's Cookies

Prep Time: 15 min

Cook Time: 8 min

## Ingredients

- 2 cups of all-purpose flour
- 1/2 teaspoon of baking soda
- 13 tablespoons of butter melted and cooled
- 1/2 cup of granulated white sugar
- 3/4 cup of firmly packed golden brown sugar
- 1 teaspoon of kosher salt
- 1 teaspoon of pure vanilla extract
- 1 large egg
- 1 large egg yolk
- 1 cup of milk chocolate chips
- 1 cup of white chocolate chips
- 1/2 cup of M&M's plus more for topping cookie before baking

## Instructions

1. Start by melting butter and setting butter aside to cool completely.
2. Preheat oven to 375 degrees and line baking sheet with parchment paper.
3. In a medium bowl, whisk together flour and baking soda.
4. In the bowl of a stand mixer with paddle attachment, combine melted and cooled butter, both sugars, vanilla and salt. Beat on medium speed until well combined, about 2 minutes.
5. Add egg and egg yolk, scraping down sides of bowl as necessary.
6. Add in flour mixture and continue mixing until incorporated.
7. Add in chocolate chips and M&M's and give a final stir.
8. Measure 1/4 cup of cookie dough and shape into a ball.
9. Dough will be soft, but should be firm enough to shape into balls.
10. Place cookie dough on baking sheet and top with additional M&M's.
11. Bake 8-9 minutes, just until edges are a light golden brown.
12. Cookie should look slightly under done.
13. Don't over bake as cookie will continue baking as it cools.