

# D·B A R B A K E R Y

## Monster Cookies

### INGREDIENTS:

- 1/2 cup unsalted butter, at room temperature
- 3 large eggs (always room temp)
- 1 cup sugar
- 1 cup packed light brown sugar
- 1/2 cup unsalted butter, at room temperature
- 1 1/2 cups peanut butter (smooth)
- 1 tablespoon vanilla extract
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 4 1/2 cups oats (Old Fashioned)
- 1 cup mini M&Ms
- 1 cup mini-chocolate chips

### INSTRUCTIONS:

- Pre-heat your oven to 350 degrees.
- Line two baking sheet with parchment paper.
- Cream together the sugar, brown sugar and butter until light and fluffy.
- Beat in your eggs, one at a time.
- Beat in the peanut butter, vanilla, baking soda and salt until the batter is well combined.
- Add your oats and mix until combined.
- Add the mini M&Ms and mini-chocolate chips.
- Scoop 2-to 3-tablespoon mounds (ice cream scoop works amazing!) of the dough onto your baking sheets, spacing the cookies at least 2 inches apart.
- Bake your cookies for 12-15 minutes then remove them from the oven and allow them to cool for five-ten minutes.

Enjoy!

