

M&M Cookies

Yield: 30 cookies

Ingredients:

2 ½ cups all-purpose flour
2 tsp. cornstarch
¾ tsp. baking powder
½ tsp. baking soda
½ tsp. salt
2 sticks unsalted butter, chilled and diced into cubes
1 cup packed brown sugar
½ cup granulated sugar
1 large egg + 1 large egg yolk
1 Tbsp. vanilla
1 – 11oz bag of mini red and green M&M's

Directions:

1. Preheat oven to 375 degrees. Line baking sheet with parchment paper. In a mixing bowl whisk together flour, cornstarch, baking powder, baking soda and salt. Set aside.
2. In the bowl of an electric stand mixer fitted with the paddle attachment, blend together butter and sugar on low speed until it starts to come together then increase mixer speed to medium speed and whip until creamy, about 2 minutes.
3. Mix in egg and egg yolk on lowest speed. Stir in vanilla. With mixer set on low speed, slowly add in dry ingredients and mix just until combined. Stir in M&M's with a wooden spoon.
4. Scoop out 2 tablespoons of dough at a time and shape into balls. Place 6-8 cookies on parchment paper-lined sheet. Bake 10-12 minutes until puffed and set and just beginning to turn golden around the edges. Allow to cool on baking sheet for several minutes before transferring to a wire rack to cool.