







**Happy Valentine's Day!**

**we wanted to give you a**

**MONSTER**

**sized (covid safe) hug!**

**because who couldn't use more hugs this year?**

## The Best Monster Cookie Recipe

These are the best Monster Cookies you will ever try! They are thick, chewy on the outside and stuffed with m&m's and chocolate chips inside.

PREP TIME  
10 mins

COOK TIME  
10 mins



### INGREDIENTS

- ¾ cups Smooth Peanut Butter
- ½ cup Unsalted Butter At room temperature
- ¾ cups Dark Brown Sugar
- ½ cup Granulated Sugar
- ½ cup All Purpose Flour
- 2 Eggs At room temperature
- 1 tsp Pure Vanilla Extract
- 2¼ cups Rolled Oats
- 1 tsp Baking Soda
- ¾ cups Semi-sweet Chocolate Chips
- ¾ cups Smarties (or M&Ms)

### INSTRUCTIONS

1. In the bowl of an electric stand mixer using the paddle attachment or a large bowl with a handheld mixer cream butter, white sugar and brown sugar for 2 minutes or until smooth and creamy.
2. With the mixer on low, add in the peanut butter and mix to combine.
3. Add in eggs one at a time allowing each to fully incorporate before adding the next. Add the vanilla next.
4. Scrape down the sides of the mixer to ensure all batter is being mixed.
5. With the mixer on low speed, add in the flour and baking soda. Stir only to combine, do not over mix.
6. Gently mix in oats, smarties and chocolate chips.
7. Roll dough into 2 tbsp balls and place on a baking sheet lined with parchment paper.
8. Flatten dough using the bottom of a water cup. Dough should be about 1.5 inches tall.
9. Bake at 350 degrees F for 8-10 minutes. Over baking the cookies will make them hard.
10. Cool on the tray for about 8 minutes before transferring to cooling racks.