



# M&M Chocolate Cookies

Prep Time: 12 minutes

Bake Time: 18 minutes

Yield: 1 dozen cookies

## INGREDIENTS

1 cup plus 2 tablespoons all-purpose flour  
1/4 cup unsweetened cocoa powder  
1 tsp baking powder  
1/2 teaspoon salt  
1 cup semi-sweet chocolate chips  
2 tbsp unsalted butter, chopped into tiny pieces  
2 tsp pure vanilla extract  
1/2 cup granulated sugar  
1/3 cup light brown sugar, packed  
2 large eggs, at room temperature  
2 tbsp whole milk  
1 and 1/2 cups milk chocolate M&M's  
1 cup milk chocolate chips

### **Topping:**

1/4 cup M&M's  
1/4 cup semi-sweet chocolate chips



## DIRECTIONS

1. Preheat oven to 300° F. Line two large baking sheets with parchment paper, lightly spray them with non-stick spray, and set aside.
2. In a medium-sized bowl whisk together the flour, cocoa powder, baking powder, and salt; set aside.
3. In a large bowl whisk together the sugars, eggs, and milk.
4. In a large, microwave safe bowl, combine the chocolate chips and butter. Heat in the microwave on low power for 15 second increments, mixing in between each, until butter and chocolate are completely melted and can easily be whisked smooth. Do not overheat or the mixture will seize. Whisk in the vanilla, then whisk in both sugars. Beat in eggs, one at a time, beating well after each addition. Beat in milk.
5. Stir the dry ingredients into the wet ingredients. Be sure not to over mix here!
6. Fold in the M&M's and milk chocolate chips.
7. Scoop 1/4 cupfuls of the batter onto the prepared baking sheets. Bake one tray at a time, for 16 to 18 minutes, or until the edges are set and the tops are dark and shiny.
8. Press a few extra M&M's and chocolate chips of the warm cookies when they come out of the oven. Allow cookies to completely cool on the baking sheet before serving.

Recipe adapted from:

<https://bakerbynature.com/soft-batch-chocolate-mm-cookies/>